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# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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"Sparkling Clear" Tee-Pak cellulose casings will add attraction to the quality of your sausage products.

This has been clearly demonstrated by the prompt sales response noted by numerous packers who have switched to cellulose casings.

Tee-Pak's cellulose casings, constantly improved through continuous research, can help YOUR sales, too, because they let your quality "shine through."



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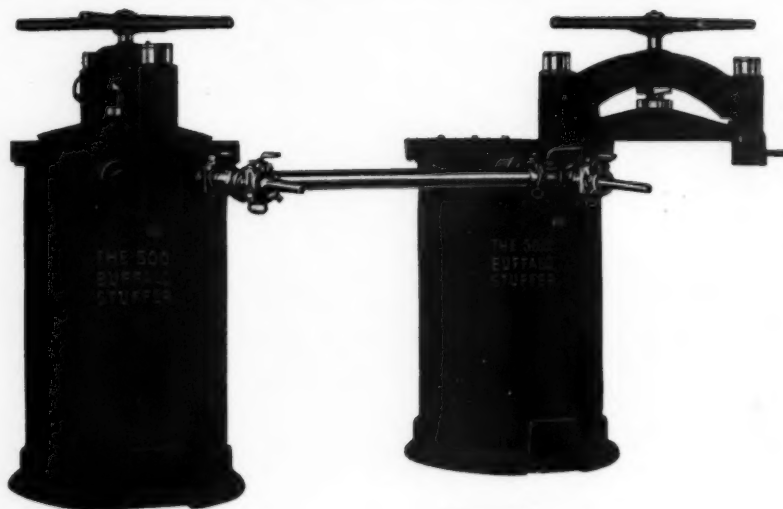
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...at no extra cost

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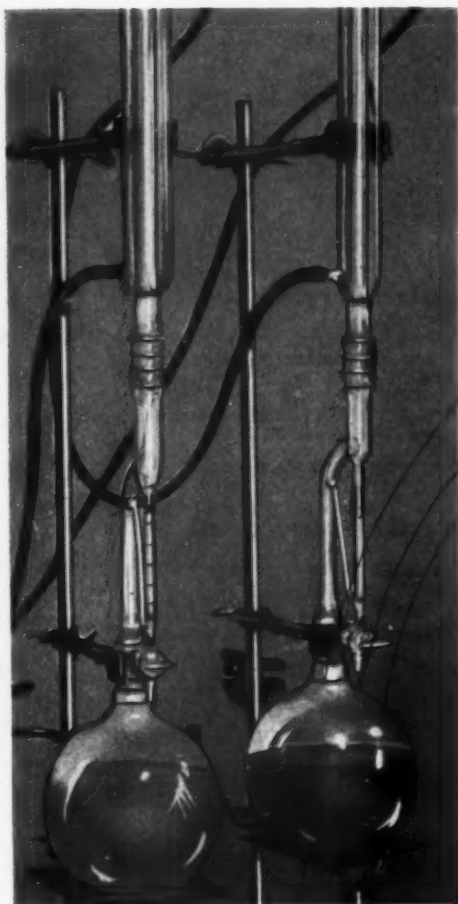
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THE NATIONAL

# Provisioner

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## Contents

Ease Record Requirements.....	7
Beef Controls Controversy Continues.....	10
Promotional Tie-ins Pay Dividends.....	8
Unions Seek New Wage Increases.....	15
Tests Show Dry Ice Bunker Worth.....	13
Issue Long Awaited Sausage Order.....	18
Plant Operations.....	17
Up and Down the Meat Trail.....	20
New Trade Literature.....	25
Classified Advertising.....	50

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(Mail and Wire)

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THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

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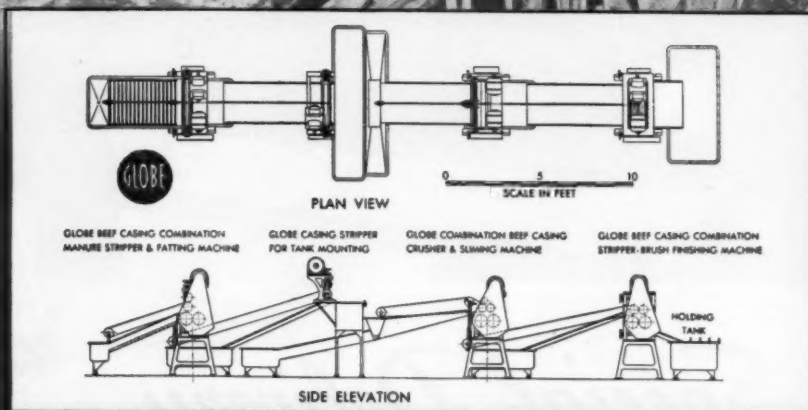
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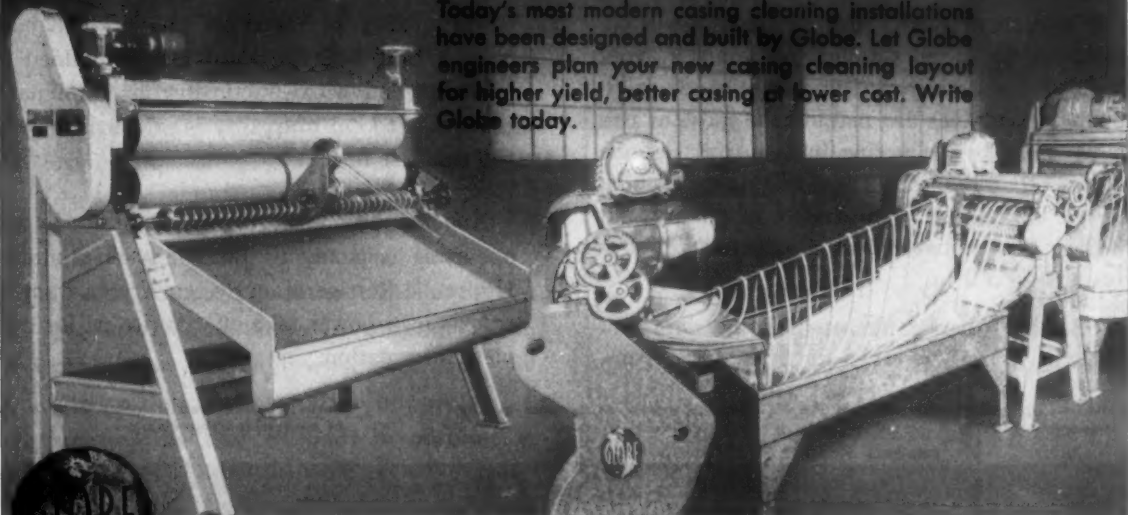
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### Record Keeping Requirements Eased

OPS has issued Amendment 3 to Distribution Regulation 2, easing some of the most objectionable features of the record keeping requirements for wholesale sellers of meat to individual customers. Since purchasers are required to keep invoices, OPS said these could be used as the basis for making allocations should that become necessary.

The amendment includes a provision to make it clear that wholesalers must keep records of their total dollar volume of meat deliveries. Another change gives an alternative to the requirement that suppliers keep records of the weight of total deliveries to civilian buyers of pork by cut and other species by grade. Under the alternative suppliers may keep records of total production and total purchasers of each type and grade instead of delivery records. Such suppliers must also keep records of their opening and closing inventories for specified grades of beef which ordinarily are used in processing and for all pork. Deliveries to federal agencies also must be recorded under this amendment.

### Army Considers Buying Meat Outside U. S.

According to reports from Washington, the Defense Board for Meat has recommended that meat for the armed forces serving outside the country be purchased abroad. The Army has reported great difficulty recently getting enough beef in this country.

The McCarran Amendment in the Army Appropriation Bill restricts the Army in offshore purchasing. Meat can be bought outside the United States only if the Secretary of Defense finds that an emergency exists and supplies cannot be obtained from domestic sources in sufficient quantities or at reasonable prices.

### Wage Procedure Revised

The Wage Stabilization Board has authorized the Wage and Hour Division of the U. S. Department of Labor, with its 68 field offices, to receive and examine petitions for action by the Board and to make investigations of violations of wage stabilization regulations.

In the matter of investigations, the Wage and Hour offices are now authorized to do fact-finding into the records and books of parties concerned and to make reports of its findings to the WSB staff in Washington. The Wage and Hour field office staffs will have the authority, beginning June 25, to examine for completeness of information petitions that are filed asking for the approval of wage increases or other adjustments that the parties believe are not approvable under the regulations. The field office staff will be able to consult with the company and union involved and seek additional information before the petition is forwarded, although it will not take action on the case.

At the same time WSB officials announced that after June 25 it will be compulsory to file petitions with the Wage and Hour offices instead of in Washington. There is no particular form required for the petitions as yet, but petitioners should file an original and five copies with the Wage and Hour offices.

### Ask Packers to Save Sheep Intestines

Packers are urged to make available to string makers and manufacturers of surgical sutures the 13½-yd. length of the sheep intestines suitable for suture purposes. This was urged by H. E. Reed, director of the livestock branch, Production and Marketing Administration, USDA, following a conference of the Department with representatives of packers, suture manufacturers and others.

OPS recently set a ceiling on sheep intestines, as follows: the first nine yards, 17c and the additional 4½ yards, 4c per yard for use in manufacture of surgical sutures.



A group of Sattler's clerks pose in front of giant thuringer that sparked sausage sales.

## Promotion That Pays

### PACKER AND RETAILER COOPERATE TO MOVE HUGE VOLUME OF DRY SAUSAGE

**P**ROMOTIONAL tie-ins, wherein the meat packer and retail dealer cooperate closely, have proved to be effective sales builders. While such tie-ins may be achieved in various ways, they always lend an air of showmanship if properly executed. They have a double-barrelled effectiveness, as they represent a sales team combining the knowledge of both packer and retailer.

Excellent examples of dry sausage promotional cooperation are provided by Sattler's, Inc., Buffalo, and Armour and Company. Occupying a square block, Sattler's is the largest food market under one roof in the United States. Each September the store stages an annual "food fair." To give dry sausage a generous boost at the last fair, William Britton, Sattler's meat department manager, and J. G. Woolsey, Armour's dry sausage sales

department manager, devised a promotional stunt that put dry sausage in clover.

Armour manufactured a giant thuringer sausage weighing about 600 lbs. The sausage was 16 ft. long with a 12-in. diameter.

When the specially crated and shipped sausage arrived at the store, it was ceremoniously carried down to the stock room by 11 Sattler butchers dressed in immaculate white frocks and aprons. The sausage was uncrated, placed on a decorated platform and carried with fan fare to a dry sausage counter featuring Armour's dry sausage. There it was raised and held

by chains for all to see and admire. A large sign invited customers to try guessing the weight of the sausage. The prize for the nearest guess to the correct weight was a year's supply (52 lbs.) of thuringer. One of the store's windows featured a display of Armour's dry sausage and an announcement of the contest.

This promotional effort made news copy and was featured in the store's advertising messages.

Sattler stocked additional dry sausage in another cabinet counter.

During the nine days of the food fair, 80,000 guesses were recorded on the thuringer's weight. More than 40,000 lbs. of dry sausage, such as thuringer, hard and soft salami, etc., was sold in this same period. The promotional tie-in had obviously paid off.

In an earlier "food fair," held in

AT LEFT BELOW: M. E. Barnes and W. E. Long, Armour executives, help air line hostesses load sausage for promotional air shipment. Right, butchers in Sattler's Market give best of care to newly arrived giant thuringer.







ent of  
sales.

May, Sattler's used the air lift to dramatize its products. Foods were flown from various kitchens throughout the country. A load of thuringer moved in via air from Armour's dry sausage plant in Chicago. The store secured the cooperation of American Air Lines whose flight personnel announced the Sattler air lift promotion while planes passed over Buffalo.

This promotional feature was also newsworthy. It provided the store with a means, a gimmick, for dramatizing its advertising effort. The lift idea attracted reader interest and subsequently buying interest. Armour dry sausage was featured with tie-in advertisements.

Behind its "food fair" sales campaigns, Sattler's lends its full support in creative and intensive advertising effort. Under the direction of Robert S. Cornelius, vice president in charge of publicity, advertising is propelled, barrage fashion, through every available medium, including spreads in newspapers, radio programs and spot announcements, sheet posters and a traveling billboard.

This aggressive merchandising, with emphasis on tie-in promotional efforts, has built meat sales to a volume level. Britton said that weekly sales average seven cars of fresh, smoked and cooked meats together with poultry.

ADDITIONAL COUNTER space is needed to meet demand for sausage sales during Sattler's nine day "food fair."

Weekly meat sales average 1,000 twelve pound boxes of sliced bacon; 20,000 to 25,000 lbs. of fresh sausage; 10,000 to 12,000 lbs. of dry sausage; 75 to 80 cattle; 150 lambs; 1,000 hams and 15,000 lbs. of fresh pork.

There are many ways to stage promotional tie-ins. In its booklet, "Make It a Grand Opening," Armour suggests a number of worthwhile ideas. A cooking and sampling demonstration can be conducted in the retail store by a person trained in this work. This technique is especially effective in introducing a new product. Housewives like to see a product prepared and then taste it. Armour attributes much of its sales success in large industrial areas to this easy method of promoting dry sausage.

Company sales records prove that demonstrations are worthwhile in terms of creating immediate sales and in winning new customers for a specific product.

A promotional tie-in permits the mass display of product and encourages volume sales. But, the retailer might

THRONG OF SHOPPERS, left below, gives counter personnel hectic time as sales mount during promotional drive. At right is colorful window display set up to announce weight guessing contest for giant thuringer.

be hesitant to stock heavily for a promotional venture. He might lack trained sales personnel. Packer assistance in the form of demonstrators will help bridge the gap.

The average retailer ordinarily lacks facilities for providing the necessary point-of-sale support material such as banners, streamers, product cards, etc. While simple in themselves, they add a carnival-like touch which highlights the promotional sale as a big event.

The first requisite for successful promotion is to announce it to the consumers. This should be planned well in advance. Here again, the packer's advertising department can perform a worthwhile service for the retailer by scheduling proper and adequate copy.

The prize-drawing handbill has been an effective method of low cost advertising used by some retailers. The numbered handbills are distributed throughout the retailer's trade area. As the customer comes to the store he deposits the handbill in a box from which prize winners are drawn.

Apart from its low cost, this technique has the advantage of allowing the retailer to space his sales load according to when he holds each drawing. The merchandise featured can be awarded as the prize.

The packer cautions against giving (Continued on page 26)

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# More Cattle Shipped to Market as Controversy Rages on Beef Control

**C**OMMITTEES and confusion appeared to dominate the cattle and beef price control situation this week.

Cattle marketings turned upward, however, and receipts at 20 markets for the first three days of this week totaled 138,000 head against 123,000 last week and 165,000 in 1950. The low level of marketings in the preceding June 4 to 9 period had put a crimp in inspected slaughter which sank to 148,000 head—27 per cent below the week ended June 2 and 38 per cent under the like period in 1950.

Shipment of cattle from midwestern markets continued to be heavier than normal.

In Washington, the joint committee on defense production, composed of representatives from both the Senate and House banking and currency committee, began hearings to determine the reasons for the current shortage of beef. The findings of this "watch-dog" committee will have much influence on the attitude which the banking and currency groups of the House and Senate will take toward continuance of livestock and meat price control authority under the Defense Production Act.

In announcing the meeting of the joint committee, Senator B. R. Maybank said:

"I do not see how we can intelligently consider an extension of authority for price controls without more complete reasons for this meat famine than any of those yet suggested. . . . If this shortage is nothing more than a strike on the part of the meat industry, then it should be made clear in no uncertain terms to the consumers. If a shortage is being created because of a sulking action by people who won't deliver meat because they can't have their way, then the people of the nation should be advised accordingly."

Both the Senate and House committees on agriculture have now voiced their disapproval of cattle and beef price control. The Senate committee early in May demanded that "proposed ceiling prices on beef sold at wholesale be rescinded without delay." This week the House group concluded that "in the interest of both consumers and producers the rollback orders should be rescinded immediately." The committee especially attacked the live cattle rollbacks and pointed out that the orders make it almost impossible for

packers and processors to operate in compliance with OPS regulations.

Director Michael V. DiSalle of the Office of Price Stabilization last weekend filed a thorough analysis on the beef price control program with the Senate banking and currency committee and attempted to answer some of the criticisms of the program which have been made at various hearings.

In arguing that production alone will not keep prices down, DiSalle declared that the prevailing attitude of those who oppose controls may be summed up by the statement of Chris Finkbeiner of NIMPA that he couldn't give the public "any damn insurance that prices won't go up" if meat controls were added. DiSalle pointed out that there was a substantial increase in cattle production from June, 1950 to April, 1951 (herd-building, not slaughter), but that prices rose 25 per cent.

## ***Program Enforceable: DiSalle***

The price administrator argued that rising cattle prices made controls essential. He noted that between January, 1950, the date of the wage stabilization base, and March, 1951, prices of cattle rose more than five times as much as the wages of manufacturing workers, over four times as much as the prices paid by farmers, over five times as much as the index of consumer prices and over three times as much as the prices of food items.

Production will not be discouraged, said DiSalle, because the general level of cattle prices will be profitable: after the final rollback prices will still be about 25 per cent above January 1950, 20 per cent higher than parity and higher than the highest average annual price for any year prior to Korea. He said that under OPA beef production and cattle numbers increased to record highs and that total meat output reached a level never equalled before or since.

Taking intermountain operations as an example, DiSalle contended that livestock raisers there should have a return of \$7.49 per cwt. (at the lowest cattle prices proposed by the regulation) compared with \$7.25 in 1947 and \$7.96 in 1950. He claimed, moreover, that feeding will be profitable under even the lowest ceiling prices to become effective in October, and that the feeder should be able to make a profit of about \$40 per head compared with a ten-year average of \$22.91.

DiSalle declared that the OPS program is enforceable because of: 1) The early issuance of the slaughter registration and quota regulation; 2) Plans and power to allocate; 3) Adequate coverage of transportation costs in ceiling prices, and 4) Because OPS beef regulations do not squeeze legitimate businesses. He contended that uniform grading is practical, standard cuts are practical, there are a sufficient number of federal graders and the OPS program will not cause premature sales.

At the joint committee hearing in Washington this week packers told Senators and representatives something about the beef shortage.

Paul C. Smith, vice president of Swift & Company, revealed that the firm killed only 277 cattle at Chicago last week compared with a normal 4,800, but said that some of the company's smaller units actually increased their slaughter. He pointed out that a high proportion of the cattle received at Chicago last week were shipped out.

Eastern packers, explained John A. Heinz of the Heinz Riverside Abattoir, Baltimore, are making use of the freight differential allowed them by the OPS to outbid midwestern slaughterers, but they cannot sell the beef so obtained without taking a loss. He complained that the eastern packer is encouraged "to go broke, but not to violate the law."

C. L. Farrington of the National Livestock Exchange had a gloomy picture for the investigators. He said cattle marketings have fallen largely because foresighted producers have already shipped their stock; he insisted "the cattle are not there" in many cases, and that feeders are not buying replacement stock. He continued:

"Farmers will not play nursemaid for nothing to a lot of cattle when they can sell their corn for \$1.75 a bushel and go to Florida."

Packer and producer representatives agreed that there will be less meat as a result of the August 1 and October 1 rollbacks of cattle and beef prices.

Organized meat industry labor popped up this week with its criticism of the price and wage control program.

"Any program of stabilization that creates unemployment in any industry is bad and should be corrected immediately or abolished," said Earl W. Jimereson, president, and Patrick E. Gorman,

*(Continued on page 26)*



CALL YOUR **Milprint** MAN FIRST



## ...First FOR SUCCESSFUL PACKAGES

Your Milprint Man offers the services of a nationwide network of Milprint package design studios.

Milprint design artists aren't out to win art director awards (though they often do). Their special skill is designing packages that sell merchandise. They know *how*, because they know *why* one design will outsell another — from practical experience.

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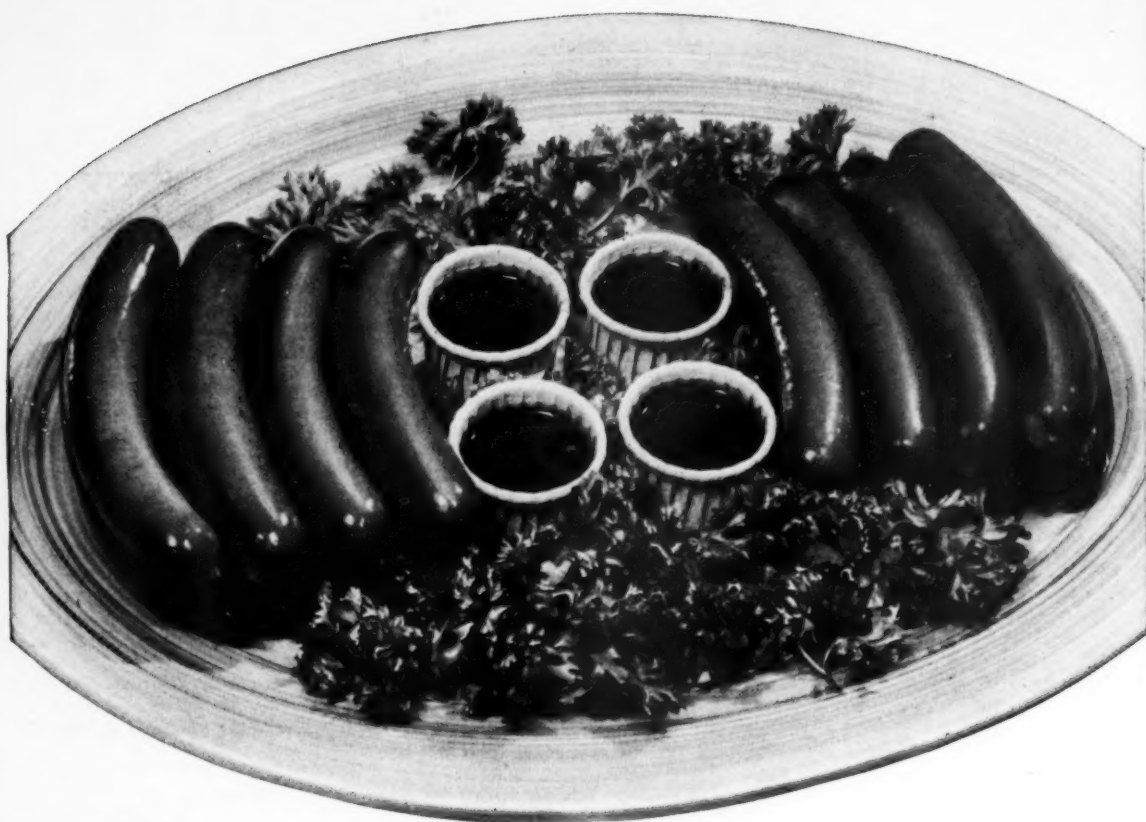
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Count on natural sausage appeal . . .  
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In every way sausage is best in

## *Wilson's Natural Casings*

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Dry ice bunker can be seen in left foreground of this interior photo of test truck. The vehicle is shown below.



Mixed packinghouse load of small lot goods was used on test runs. Thermocouples and timing wires appear in foreground.

## Tests Show Dry Ice Bunker Worth

**T**RUCK bunkers increase the refrigerating efficiency of dry ice. Meat packers using dry ice in their refrigerated truck operations will be interested in the results of refrigerated shipment tests which demonstrated the superiority of bunkers over the conventional loose load topping of cartoned dry ice. The tests showed that the bunkers cut dry ice consumption by 25 per cent and, at the same time, maintained lower and more even product load temperatures. Furthermore, the dry ice bunkers maintained a safe temperature level in packinghouse retail delivery operations with their high frequency of truck door openings.

In a test conducted at the Kingan & Co. branch at Tampa, Fla., the 12-ft. door-to-door delivery truck used was equipped with 3 in. of insulation and a Foster dry ice bunker of the Cold Shot model. The insulation of the

truck was considered to be in fair condition. The dry ice bunker, located in the front corner, had a capacity of 200 lbs. The particular bunker used is of advanced design and incorporates a double pass of the air over the chilled plates prior to its forced movement into the truck body. A low amperage giroco-type fan provides air circulation within the truck body.

The truck was loaded at 4 a.m. with a mixed load of packinghouse products ranging from frozen livers with a low temperature of 26 degs. F. to cured product with a high temperature of 60 degs. Loading time was 1½ hours, during which the blower was non-operative as the bunker fan was equipped with a make-and-break switch which cut the circuit when the door was opened. This arrangement conserves dry ice.

The test period was 18 hours of on-

the-road delivery time, during which a distance of 350 miles was covered. The number of door openings was 43, for a total time of 3.7 hours, or an average of five minutes per stop.

During the test the outside temperature averaged 78 degs. and ranged from 58 to 97 degs. The inside truck temperature averaged 41 degs. The time between the last delivery and the return of the truck at the Kingan branch was 2½ hours during which the inside truck temperature was 40 degs.

Temperature readings were taken on 42 products during loading and at unloading. The average difference in product temperature between loading and unloading was 1 deg. Frozen livers loaded at 26 degs. were unloaded at 6 p.m. with their temperature still at 26 degs. even though the elapsed delivery time was 14 hours.

Total dry ice consumption during this test run was 150 lbs., leaving 50 lbs. of the initial load to chill the truck body thoroughly for the next day's run.

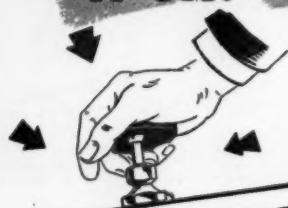
The ability of the dry ice bunker to maintain a constant product load temperature is attributed to its circulation of low temperature air which quickly absorbs any heat which enters the truck body during unloading. Temperature of the air as it is discharged from the duct of the bunker ranges from 0 to minus 27 degs.

In another test, in which two 32-ft. trailers of the same make were employed, 30,000 lbs. of packinghouse dairy products were loaded into each for a haul from Chicago to Boston. The product in each was identical and precooled to 45 degs. The trailers traveled



# BRINE! EXACTLY RIGHT WITHOUT MEASURING or STIRRING

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**STERLING ROCK SALT  
BRINE DELIVERED BY PIPE  
TO EVERY POINT IN YOUR PLANT**

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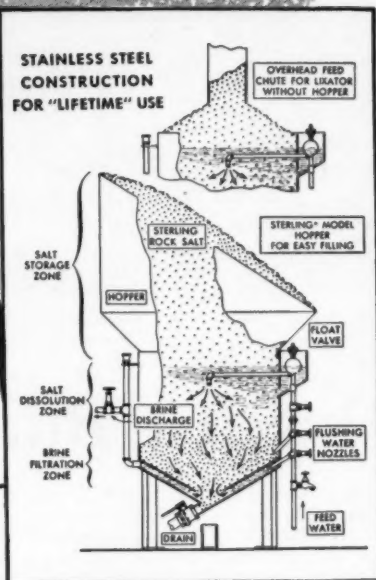
### HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

### WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?



• Say good-bye to "guesswork" and bother! You can eliminate shoveling, hauling, and laborious hand stirring of salt and water—with International's Lixate Process for Making Brine. Assures accurate salt measurement every time. Stops waste through spilling. Saves time and labor.

• The Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish—any distance away—by gravity or pump. YOU SIMPLY TURN A VALVE to get self-filtered LIXATE Brine that meets the most exacting chemical and bacterial standards.

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**The LIXATE\* Process**  
FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

\* REG. U. S. PAT. OFF.

together for a total of 94 hours of road time.

Trailer A, which was equipped with bunkers, had a total consumption of 1,200 lbs. of dry ice while Trailer B, which had a load topping of cartoned dry ice, consumed 1,650 lbs. of the refrigerant.

On unloading, the temperature of product in Trailer A was 44 degs., which was 1 deg. lower than on loading, while Trailer B had a product temperature of 45 degs. which, while the same as during loading, was 1 deg. higher than the bunker-equipped A trailer. In spot checking it was found that Trailer A had more even load temperature distribution and also a dryer load. However, Trailer A, by virtue of the bunkers, used 25 per cent less dry ice.

In another test an 18,882-lb. trailer load of dressed poultry was shipped from a station at Pana, Ill., to a packinghouse branch house in Philadelphia. The trailer was a new 32-ft. Fruehauf equipped with 2 in. of insulation and 1-in. magnesium permanent floor racks running the length of the unit. Three 200-lb. capacity dry ice bunkers were located in the truck, one in the front blowing to the rear, the second at mid-section blowing to the front and the third at the rear also blowing to the front.

The trailer was iced with 550 lbs. of dry ice at its terminal at 8 a.m. The product was loaded between 2:55 and 4 p.m. the same day. Wirebound boxes of various sizes were stacked 4 ft. deep through the trailer. The loading temperature of the poultry was 26 to 31 degs. At 7:45 p.m. on the loading day an additional 100 lbs. of dry ice was added while enroute at Terre Haute, Ind.

After the initial dry ice loading the blowers were turned on for truck body pull-down from 8:30 a.m. to 2:45 p.m. Throughout the trip the blowers were operated for 15 minutes every two hours, with the exception of the last eight hours of cross country time when the blowers worked 15 minutes every hour. An additional 400 lbs. of dry ice was added at Bedford, Pa.

Temperature recordings were taken with three thermocouples located within the load. Their locations were: one on the center line top box next to the door; one on the center line top box, fourth row from the front of the trailer, and the third was on the center line bottom box at the middle of the trailer. While the outside temperature during the four-day trip ranged from a low of 58 degs. to a high of 102 degs., the trailer temperature ranged from 27 to 34 degs. With the exception of one located next to the door, the thermocouples showed a temperature range of only plus or minus 1 deg.

Unloading was started at 11 a.m. on the fourth day. Product temperature still was found to be 26 to 31 degs. There was 175 lbs. of dry ice left.

Take an interesting few minutes' trip Up and Down the Meat Trail.

## AFL, CIO TO ASK NEW WAGE INCREASE

This week the AFL and CIO packinghouse unions notified major packers they would reopen contracts on August 11, 1951, for wage discussions.

The announcement by UPWA, CIO, followed its first biennial Wage and Contract Conference. This group, composed of 250 local representatives of the UPWA, adopted a program to win pay increases, union shop, greater allowances, an end of female and geographical differentials and other benefits.

The delegates decided to seek, in addition to a general increase to be effective August 11, 1951, a policy of a regular adjustment in wage rates based on a cost of living index. They also asked that a minimum annual wage be established, replacing the hourly method of payment.

Referring to the 9c increase approved for packinghouse workers by the Wage Stabilization Board, Ralph Helstein, UPWA president, said that "the partial approval sets up serious administrative problems in the industry which are unjustified and unnecessary." The conference's new wage proposals were not made in connection with the WSB ruling, but are based on the economic needs of packinghouse workers, Helstein said.

The program adopted by the confer-

ence demanded also a regular schedule of starting time and elimination of "as many presently scheduled starting times as possible, particularly late starting times." For Saturday work the union asked time and a half and double time for Sunday. It asked that the clothing allowance be increased to \$1 and that packers launder and finish all work clothes.

In addition, these changes were asked: That a permanent social service fund to be administered by the union and paid by the employer be set up; that the employer furnish all tools necessary to perform work assigned; that the present 7c night premium be extended to apply on pay for vacations, holidays and sickness; that wage rates be maintained during gang reductions; that companies pay the difference between money received for jury and election duty and the corresponding amount of regular pay, and that learners' rates be eliminated.

One of the top issues considered by the conference was the program for standardizing job loads and halting "speedup" in the industry. It was decided to ask packers to furnish the union a copy of all job loads, including description, title and layout. A committee will study them and make recommendations as to what would constitute "fair job loads." This work is expected to continue for several years before it is satisfactorily completed.

## More Metal Asked for Meat Packing Machinery

The meat machinery manufacturer's committee told the National Production Authority at a meeting in Washington last week that the industry will be forced to curtail production unless it receives assistance in obtaining steel before CMP becomes effective July 1. The committee reported that inventories of steel items which go into the manufacture of meat machinery are either depleted or unbalanced.

Meanwhile, officials of the Department of Agriculture said meat inspection officials are considering lowering standards for material used in meat slicers and other machinery. Existing standards, they said, require wide use of stainless steel for sanitation purposes. But these standards may have to be waived because of increasing military demands for stainless steel.

## Armour Signs Garroway

Armour and Company has announced signing Dave Garroway for a weekly television show over the NBC network beginning next September. The program will replace the company's present Stars Over Hollywood TV program. The half-hour telecast, which will promote the company's meat and soap products, is expected to retain its present Garroway-at-Large format with singers Connie Russell and J. Haskell.



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"BOSS" Beef Head Splitter  
No. 424. PATENT PENDING.

## THIS IS THE HEAD SPLITTER YOU ASKED FOR

To you who have paid the yearly cost of operating a busy plant with light weight, fabricated equipment we present the head splitter that you would have designed for your own operations. The head splitter with stamina. The head splitter with a rigid, corrosion resistant, cast iron base. The "BOSS" BEEF HEAD SPLITTER NO. 424!

The "BOSS" NO. 424 offers all of the operating features, all of the safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented, and unobtainable in any other piece of equipment. And all are protected from the jar, vibration and corrosion of daily use by rigid, cast iron construction.

### *This fact is basic*

The cost of manufacturing or processing equipment can only be reckoned in relation to units of work performed. The "BOSS" BEEF HEAD SPLITTER NO. 424 merits your close inspection. Write now for details of construction, operation, and safety.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

### Mold Cleaning Machine Does Thorough Job

**C**LEANING the molds and pans used in sausage and ham production is a tedious task when it is done by hand. The grease and protein are heat-baked onto the metal and require more than just a shower of water to wash them away. Besides, the strict MID sanitation inspection under which many meat plants operate precludes any halfway measures. Progress has taken the direction of basically substituting mechanical for hand scouring.

A new industrial washing machine, introduced recently, cleans loaf and ham molds and bake loaf pans in an

eight hours, one more pound is added. Further detergent is added as indicated by the condition of the suds.

It is not necessary to clean the machine proper. The only parts to clean are the strainer and the suds saver, which is emptied by a spicket.

Automatic operation results in two-fold economy. First, employees do not have to wash each mold or pan individually. The washer operator can use part of his time for transporting molds from the knock out station to the washer and back to storage. He also can perform other tasks which are suitable for intermittent work. Second, since the machine only operates during the time it is actually washing, there are minor savings in items such as power, steam, water and detergent. Furthermore, the unit requires the attention of only one operator, simplifying work assignment for management.

The Schmidt Provision Co., Toledo, Ohio, has found that capacity of the unit and cleaning time will vary with the molds or pans being cleaned. Their operational experience indicates that the maximum time is generally five minutes, although this might be moved upward if the condition of the pan requires. The operator soon learns to judge the washing time required for a given condition of retainers. Ham molds and baked loaf pans require five minutes, while three minutes or less may be adequate for cooked loaf molds.

The turntable will hold 12 to 16 ham molds or 16 to 18 loaf molds or baked loaf pans and the rack on the hold-down device will hold 12 to 14 ham mold covers or 16 to 18 cooked loaf mold covers.

The plant's baked loaf tins are made of aluminum and stainless steel while the cooked loaf molds are of stainless steel with stainless covers and aluminum ratchets. Ham molds are of aluminum as are the lids.

The Schmidt Provision Co. reports that the cleaning job is complete and thorough on all the pans and molds. Occasionally, some of the older and pitted aluminum ham molds may need hand followup on inside ends. However, the plant inspector has commented that both the molds and lids are now much cleaner after being machine washed than they were when washed by hand. He also pointed out that the ratchets and springs are satisfactorily cleaned by the machine.

In its washing action, the turntable revolves while the detergent is sprayed from high pressure jets at the top, bottom and side.

E. E. Schwitzke, secretary of Trunz, Inc., Brooklyn, whose plant also uses

the machine, states that they are well satisfied with the cleaning job performed by the unit. The plant also uses a detergent. Time for cleaning 24 molds and covers is broken down as follows: Loading, 3 minutes; washing, 6 minutes; emptying the machine, about 6 minutes.

Equipment credit: Washing machine, Industrial Washing Machine Corp., New Brunswick, N. J.; sole meat industry distributor, United Butchers' Supply, Toledo, Ohio.

### Accident Trend Still Up in Packer Safety Contest

March safety figures indicate the continued upward trend in frequency rates among meat packing plants participating in the third annual industry safety contest sponsored by the National Safety Council. The rate for March was 10.63 compared with 10.39 for February. The cumulative rate for the three month period rose to 11.41 from the two month rate of 11.36. While the percentage increase for the four month period as compared with like period for last year was down from last month's comparative increase, it still was 23 per cent above last year's cumulative rate.

In Division 1, Group A (slaughtering and meat packing plants with more than 300,000 man hours per month), the March frequency rate climbed to 11.45 from 10.46 for February. The cumulative rate stood at 10.97, up 36 per cent from last year's similar period. With a low cumulative frequency record of 3.41, Oscar Mayer & Co.'s Madison plant lead the group. In second place was Swift & Company's Kansas City plant with 3.72 followed by Swift's South St. Paul plant with 5.08. The last two plants changed standings during the month.

In Division 1, Group B (slaughtering and meat packing plants with 100,000 to 300,000 man hours per month), the frequency rate for March rose slightly to 9.79 from 9.72 in February. The third month cumulative rate was 10.31, an increase of 11 per cent from the same period last year. The leaders in this group with perfect no accident records were Swift's Los Angeles plant and Burns & Co. Ltd., Winnipeg, followed by Swift Canadian Co., Ltd., Toronto, with 1.35.

The number of perfect no accident plants dropped from 17 to 14 in Division 1, Group C, (plants with less than 100,000 man hours per month). However, this group was able to lower its monthly rate from 10.25 to 9.23. Its cumulative rate for the three month period is 14.17.

The plants in Division II, the processing and manufacturing plants, showed the best safety record improvement for the month of March. They lowered their monthly frequency rate from 21.90 for February to 7.25 for March and their cumulative frequency rate decreased from 23.33 to 18.29.



automatic and sanitary manner. The machine has been tested in some meat packing plants with good results.

The unit can handle approximately 150 molds and their lids in one hour. It cleans in a three-stage cycle of cleaning, rinsing and sanitizing with water heated to 180 degs. by live steam.

The molds or pans to be cleaned are placed on an expanded metal turntable with a 42-in. diameter and then are held down by a second metal turntable on which the lids are placed in turn. All types and sizes of molds can be washed at the same time. The mouth of the washer is closed, the cycle timer set, the machine started and the entire operation performed automatically.

First, the pans are washed for the specified time. The water then passes through a strainer, which catches all foreign particles, and runs into a suds saver. The molds are rinsed for one minute. The water in the suds saver is then forced through the machine again by a 15-hp pressure pump and the operation repeated. All water is maintained at 180 degs.

Three pounds of detergent are used. If the machine runs consecutively for

# OPS Issues Long-Awaited Sausage Adjustment Order

**T**HE Office of Price Stabilization this week issued the long-awaited interim sausage regulation permitting manufacturers of sausage containing beef to adjust their ceiling prices established under the General Ceiling Price Regulation to reflect cost changes under the wholesale beef ceiling price regulation (CPR 24). This action, Supplementary Regulation 34 to the GCPR, effective June 12, is temporary and will be replaced by a permanent sausage order.

The regulation applies to both manufacturers and distributors of sausage. Fresh and semi-dry sausage containing all or part beef is covered. It does not apply, however, to any item covered specifically by another price regulation, such as dry sausage and casings.

The regulation applies only if the current cost of any beef item used in making sausage exceeds the base period cost. The base period for this regulation is January 15, 1951 to January 20, 1951. Also, ceiling prices may not be adjusted if dollar sales of the item in question amount to 2 per cent or less of the sales of all items of fresh and semi-dry sausage using beef.

The method of determining the adjustment is outlined by the regulation in Section 4 as follows:

**SEC. 4. Adjustments of ceiling prices for manufacturers.**—(a) *How you determine your adjustment.* If you are a manufacturer of an item of fresh or semi-dry sausage containing one or more items of beef, you may increase your ceiling price, as determined by the General Ceiling Price Regulation, for that item of sausage, by the dollars and cents difference per cwt. between your "base period cost" and your "current cost" for each item of beef used in its manufacture, multiplied by the percentage of that item of beef used in the item of sausage, and divided by the yield of that item of sausage. Your total price increase must be adjusted to the nearest 10c per cwt.

(b) *How you determine your "base period cost".* If, during the period January 15, 1951, to January 20, 1951, inclusive, you contracted for the purchase of a given item of beef used by you at any time in the manufacture of fresh or semi-dry sausage, you determine your "base period cost" per cwt. for that item of beef as follows:

(1) Take the actual cost to you of the total weight of that item of beef actually used by you at any time in the manufacture of fresh or semi-dry sausage which, during the period January 15, 1951, to January 20, 1951, inclusive, you contracted to purchase from independent sellers and the cost of which is substantiated by purchase invoices from those independent sellers.

(2) Take the total weight of that

item of beef actually used by you at any time in the manufacture of fresh or semi-dry sausage which, during the period January 15, 1951, to January 20, 1951, inclusive, (i) you produced yourself, or (ii) you contracted to purchase from other than independent sellers, or (iii) you contracted to purchase and the cost of which cannot be substantiated by purchase invoices from independent sellers.

(3) Multiply the figure in subparagraph (2) of this paragraph by the price, including freight allowances, for a plant in your zone for that item of beef determined pursuant to Appendix A.

(4) Add the figures in subparagraphs (1) and (3) of this paragraph. This gives you your gross cost for the quantity of that item of beef which you actually used in the manufacture of fresh and semi-dry sausage.

(5) Divide this gross cost by the total weight of that item of beef actually used by you at any time in the manufacture of fresh or semi-dry sausage which, during the period January 15, 1951, to January 20, 1951, inclusive, you contracted to purchase or you produced yourself.

(6) The result is your "base period cost" per cwt. for that item of beef.

If, during the period January 15, 1951 to January 20, 1951, inclusive, you made no contracts to purchase a given item of beef used by you in the

## Offer Write-in Course In Plant Sanitation

A new 24-lesson course in "Food Plant Sanitation" has been announced by International Correspondence Schools, Scranton, Pa. The first of its kind in the home study field, this new series of lessons is set up to be taught either to those who enroll individually, or to groups of employees enrolled by their companies.

Instruction will cover cleanliness of equipment and utensils, control and extermination of rodents and insects, and the detection and removal of contaminating materials. Among the 24 topics will be basic organic chemistry sanitary bacteriology, operation of sewage treatment plants, the supply, disposal and utilization of water, use of detergents, and sanitary packaging practice.

Nine of the lessons will be based on the textbook, "Food-Plant Sanitation," by Milton E. Parker, professor in charge of the food technology program of the Illinois Institute of Technology. Further information on the course may be obtained from John G. Remsen, director, School of Chemistry, I.C.S., Scranton 9, Pa.

manufacture of fresh or semi-dry sausage, your "base period cost" for that item of beef shall be the price, including freight allowances, for a plant in your zone for that item of beef determined pursuant to Appendix A.

(c) *How you determine your "current cost".* You must determine your "current cost" per cwt. for any given item of beef as follows:

(1) Determine the percentage of your total requirement of that item of beef during the last four full calendar weeks immediately preceding the effective date of this supplementary regulation produced by yourself or which you procured from anyone other than an independent seller;

(2) Determine the percentage of your total requirement of that item of beef during the last four full calendar weeks immediately preceding the effective date of this supplementary regulation which you procured from slaughterers who were independent sellers;

(3) Determine the percentage of your total requirement of that item of beef during the last four full calendar weeks immediately preceding the effective date of this supplementary regulation which you procured from wholesalers who were independent sellers;

(4) Multiply the sum of the percentages determined under subparagraphs (1) and (2) of this paragraph by the ceiling price at which a slaughterer may under CPR 24 sell that item of beef to you at your plant, such ceiling price to include an allowance for local delivery in accordance with section 41 of CPR 24 not to exceed 40c per cwt., and an allowance for boxing in accordance with section 45 of CPR 24 not to exceed 70c per cwt.

(5) Multiply the percentage determined under subparagraph (3) of this paragraph by the ceiling price at which a wholesaler may under CPR 24 sell that item of beef to you at your plant, such ceiling price to include an allowance for local delivery in accordance with section 41 of CPR 24 not to exceed 40c per cwt. and for boxing in accordance with section 45 of CPR 24 not to exceed 70c per cwt.

(6) Add the figures in subparagraphs (4) and (5) of this paragraph.

(7) The result is your "current cost" per cwt. for the given item of beef.

When used in subparagraphs (1), (2) and (3) of this paragraph the term "calendar week" means a period of seven days from Sunday through Saturday, inclusive; the term "requirement" as used in subparagraphs (1), (2) and (3) shall include the amount, by weight, of a given item of beef actually used by you in the manufacture of fresh or semi-dry sausage during the last four full calendar weeks immediately preceding the effective date of this supplementary regulation, which was produced by yourself, which you procured from anyone who was not an independent seller, which you procured from slaughterers who were independent sellers and which you pro-

(Continued on page 25)

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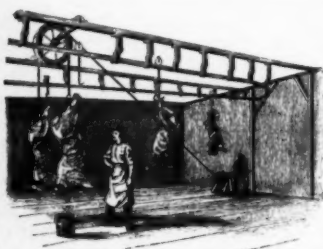
## PERSONALITIES

## and Events

### OF THE WEEK

► Election of Jim Baker, president, Jim Baker Associates, Milwaukee, and Ray F. Sparrow, P. R. Mallory executive, as directors of Stark, Wetzel & Co., Indianapolis, has been announced by George W. Stark, president of the company. Other Stark-Wetzel directors are Erwin K. Wetzel, vice president and treasurer; Frank G. Stark, vice president, and Edward P. Fillion, secretary.

► D. B. Gast, managing director of E.



● Do YOU have any old photographs, drawings or illustrations showing meat industry operations and scenes of 50, 60 and 70 years ago?

● If so, THE NATIONAL PROVISIONER editors would like to see them with a view to their possible use in the big sixtieth anniversary edition of the magazine which will be published late this year.

● Since we want to give your treasured mementoes the care they deserve, and return them safely to their owners, please:

1. Attach a label to each item giving your full name and address.
2. Wrap carefully, using corrugated board, and mark envelope, "Photographs—Don't Bend." (Don't send pictures in their frames.)
3. Tell us what each picture shows, when it was taken and identify any people in the picture.
4. Send by first class mail to Miss Dorothy Schlegel, 15 W. Huron st., Chicago 10, Illinois.

Noack's Ltd., specialty meat processors and canners of Amersfoort, Holland, visited in Chicago this week. The Dutch firm is selling several of its sausage and canned meat products in the United States. Among the unusual items made by Noack's are 12 kinds of dry sausage which are packed for export in long tin cans or tin-lined cases; Westphalian and Spanish ham; a cold cut selection including salami, dry cured ham and other cured products which are packed in a vacuum can with cellophane separators between the different varieties of meat; canned pure pork frankfurts; canned fried rice with ham (Indonesian style) and oxtongue in a conical can.

► Antone J. DeLorme, who was previously associated with the Nichol Packing Co., Fond du Lac, Wis., and is widely known in meat packing circles in Wisconsin, has entered the brokerage business in Fond du Lac. DeLorme expects to maintain close personal contact with packers and processors throughout the state, representing producers of meats, equipment, supplies and ingredients.

► Henry W. Kleemeier, 87, former Cincinnati meat packer, died recently after a brief illness. He was employed for many years at Roth Packing Co., Cincinnati, but had long been retired. His brother, George Kleemeier, 72, who had been with H. H. Meyer Packing Co. in Cincinnati, had died a few days before.

► Western States Meat Packers Association has announced that since its annual meeting in February it has added 35 meat packing companies as regular members and 12 meat wholesalers, processors and suppliers as associates, a total of 47 new members.

► Appointment of W. Garner McNett as assistant manager of the Boston, Mass. branch of John Morrell & Co., has been announced by J. S. Austin, sales manager. Since 1947 McNett has been district manager of the New England district of the company's canned meat department.

► F. Milton Carter, 60, for many years a salesman for the Cudahy Packing Co., Kansas City, died recently.

► The Chicago casing firm, Harry Bobbin & Co., has moved to a new location at 3401 S. Halsted st. Harry Bobbin, president, will leave July 2 on a business trip to Europe.

► Morrilton Packing Co., Morrilton, Ark., has installed five stainless steel smoke and curing rooms.

► Incorporation papers for the Owen Meat Packing Co., Brownsville, Tex.,

## Oscar Mayer & Co. Announces Sales Division Appointments

Three promotions in the merchandising division of Oscar Mayer & Co. have been announced by G. O. Mayer, vice president.



G. T. WEISFUSS

George T. Weisfuss, formerly sales manager for the Davenport, Ia. plant, has been appointed sales manager of the company's large accounts division with headquarters at Madison, Wis. Weisfuss joined the company as large

Burnell Childs, former manager of the Milwaukee branch, has been appointed manager of the company's newly acquired Los Angeles plant. Childs joined the company in 1926 as a salesman and later became district manager of the South Chicago district.



BURNELL CHILDS



R. R. REED

accounts salesman in 1946. Robert R. Reed of Madison has been assigned the position of sales manager of the Davenport plant. Reed has been associated with the company for 25 years as salesman, district manager and general service sales manager.

have been approved by the state Secretary of State. The company was chartered with \$21,000 capital stock by W. T. Owen, C. T. Hewitt and C. M. Alden.

► Paul Daly, Milwaukee, Wis. salesman for Geo. A. Hormel & Co., died recently. He was 37.

► F. M. Schneider Western Limited, Winnipeg, Canada, is installing a \$40,000 sewer outlet on its property. Jack Rossiter is general manager of the firm which took over the old Western Packing Co. last year.

► Bernard Badzinski, owner of the Blue



# TOWNSEND

## PORK-CUT SKINNER

*It's distinguished for  
VERSATILITY AND HIGH YIELD*



**A**BILITY to skin *all* pork cuts efficiently is one of the important advantages of the Model 35 Townsend Pork-Cut Skinner.

Pork yield is high—the result of unusually close trim. Skinning costs are low because of increased production. What's more, the skins are all ready for gelatin with no further fleshing—an additional advantage to you from the profit standpoint.

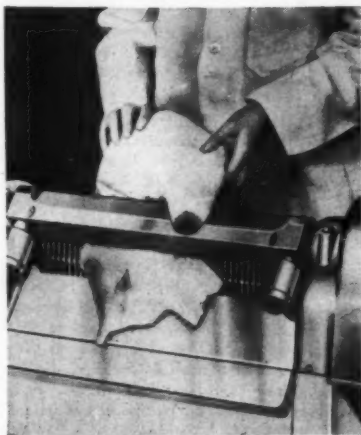
Write for details about the 30-day test on the Model 35. And ask, too, about the Model 52 Townsend Bacon Skinner, the specialized machine that steps-up speed and yield in bacon skinning.

## TOWNSEND

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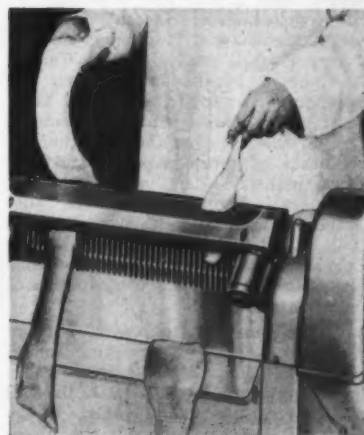
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No special preparation needed for hams, picnics or shoulders. Machine skins thoroughly.



Jowls and plates can be profitably skinned for sausage material with the Model 35.



Skins 'em all—backstraps, scrap trimmings, bootjacks, feet, briskets, and ham flanks

Ribbon Sausage Corporation, whose expansion program was turned down by the Buffalo, N. Y. zoning board of appeals last November has asked the council to rezone 12 Goodyear ave. Part of his business is located in a business zone while the rest is zoned second residential, barring an addition.

►Ellard L. Pfaelzer of Pfaelzer Brothers, Inc., Chicago, will head the 1951 Community Fund campaign in more than 600 firms in Chicago. He has been appointed to lead the campaign in the packing, bakery, fruit and vegetable and food and dairy industries throughout the city. He will work with 125 solicitors in this division of the Trades & Industries campaign. The 1951 goal will be set this month and general solicitation will get underway in October.



E. L. PFAELZER

►The Superior Meat and Provision Co., Fort Worth, Tex., has increased its capital stock to \$300,000.

►Col. Edward N. Wentworth, director of Armour and Company's livestock bureau since 1923, well-known author and livestock authority, received an honorary doctor of agriculture degree on June 15 at the eightieth annual commencement exercises of Iowa State college at Ames. Col. Wentworth has been closely associated with the school for nearly half a century. While still a student at the college, he wrote its alma mater song, "State College of Iowa." After graduating in 1907, he served at the school as assistant and associate professor of animal husbandry for the next six years. He is now a member of the board of trustees of the Iowa State College Research Foundation and a past president of the alumni association. Col. Wentworth served as an artillery officer during World War I, and was a member of the Quartermaster General's advisory committee and the Wartime Swine Industry Council during World War II. A frequent speaker at colleges and agricultural associations and stock show judge throughout the country, Col. Wentworth has been author or co-author of seven books on the livestock industry. His principal study, "America's Sheep Trials," was published by Iowa State College Press in 1948. The latest, "Pigs—From Cave to Cornbelt," written in collaboration with his cousin, Charles W. Towne, was published last year.

►The Western States Meat Packers Association at a board meeting June 8 elected A. F. Faris of the Davis Packing Co., Boise, Ida., and D. J. Driscoll of the Hansen Packing Co., Butte, Mont., to fill vacancies on the directorate. They will serve for a term expiring in 1952.



J. W. CHRISTIAN of the Cudahy Packing Co. was chairman of the American Meat Institute's regional meeting at Omaha. G. M. Lewis and M. O. Maughan of the AMI staff led the discussions. Attending were: C. J. Stewart, J. A. Larkin and Dave Sanders, also of Cudahy; H. J. Kirkhoff, E. G. Hinton, B. F. Filip and L. E. Ogle, Armour and Company; F. H. Glaser and Howard Tallman, Glaser's Provisions Co.; L. A. Eggers, M. B. Thompson and R. P. Nelsen, Geo. A. Hormel & Co.; W. M. Moore and F. J. Murphy, Kingan & Co.; D. E. Huffman, John Morrell & Co.; W. J. Hartman, Rath Packing Co.; G. H. Rydman and F. E. Borchers, Swift & Company, and E. A. Trowbridge, jr., and G. C. Walker, Wilson & Co.



THE AMERICAN MEAT INSTITUTE'S regional meeting at Atlanta, Ga., was attended by: E. S. Papy, chairman; Luke Langley, C. E. Buzand and J. D. Roadrap, White Provision Co.; L. M. Downing and R. W. Chasteen, Lowell Packing Co.; J. A. Beavers and Arthur Mann, Beavers Packing Co.; J. E. Barnette, Greenwood Packing Plant; G. B. Rogers and Frank Mann, Rome Provision Co.; Powell Jones and O. B. Barfield, Rath Packing Co.; R. C. Treon, Wilson & Co.; L. W. Hill, Geo. A. Hormel & Co.; J. F. Mitchell, C. H. Orr and R. F. Barrier, John Morrell & Co.; F. B. Larson and A. D. Faulkner, Armour and Company; R. R. Willingham, A. H. Deiner and M. G. Bishop, Swift & Company; Frank Bailey, Kingan & Co.; J. C. Young, Cudahy Packing Co., and G. M. Lewis, AMI.



FORTY-FOUR REPRESENTATIVES OF MEAT PACKING and allied firms attended the AMI's meeting in Kansas City: A. B. Maurer, chairman; C. C. Neuer, Bob Harris, A. A. Morris, jr., C. B. Todt and Paul Liggett, Maurer-Neuer Corporation; G. H. Damsel, F. C. Klasing and W. G. Farnald, Armour and Company; Bert Lyon and B. J. Sanditz, Bert Lyon and Co.; Morton Bookley, Bookley Packing Co.; John Surface and V. J. Gerwert, Crocker Packing Co.; P. J. Ecker and V. D. Holman, Cudahy Packing Co.; W. C. Oburn and H. N. Oburn, Fred Dold & Sons; H. P. Dugdale, Dugdale Packing Co.; H. E. Cox, Eldridge Packing Co.; S. H. Marcus, Excel Packing Co.; E. E. Fanestel, Fanestel Packing Co.; Carl W. Eshelbrenner, Ft. Scott Packing Co.; L. E. McGrath, Griffith Laboratories; L. J. Hantover, Phil Hantover; Lewgene Skinner and E. D. Henneberry, Hull & Dillon Packing Co.; A. R. Gorthy, Iowa Packing Co.; Irvin Agron and Jacob Schmidt, Kansas City Dressed Beef Co.; O. J. Rubin, Kansas City Sausage Co.; J. M. Murray, Koch Supplies; George Potter, John Morrell & Co.; E. E. Neuer, Neuer Bros. Meat Co.; G. W. Neal and W. B. Neal, Pipkin-Boyd-Neal Packing Co.; F. L. Churchill, Rath Packing Co.; H. J. Reitz, Reitz Meat Products Co.; W. H. Shockey, Roseland Farm & Mfg. Co.; Harold Melcher, Royal Meat Products Co.; M. J. Sambol, Sambol Packing Co.; V. J. Glover, Swift & Company; F. P. Fagan and Gordon Hicks, Wilson & Co., and G. M. Lewis and Merrill Maughan, American Meat Institute.



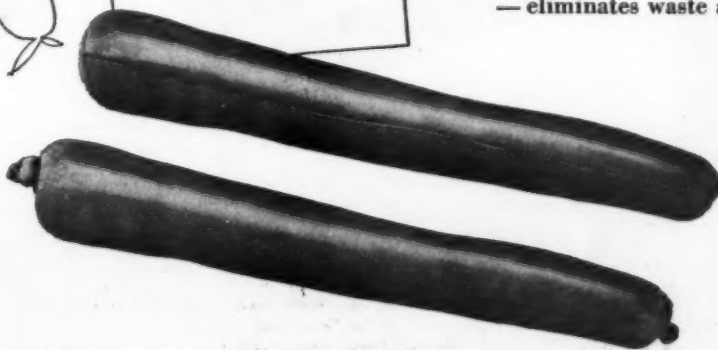
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## Issues Sausage Order

(Continued from page 18)

cured from wholesalers who were independent sellers, so that the percentages calculated under those subparagraphs shall add up to 100 per cent.

(d) *Limitations on your adjustment.* You may not increase your ceiling price for an item of sausage pursuant to this section, if:

(1) You have, after the effective date of this supplementary regulation, established a ceiling price for that item of sausage under section 4 or section 6 of the General Ceiling Price Regulation; or

(2) Your total dollar sales of that item of sausage during the last full accounting period immediately preceding the effective date of this supplementary regulation amounted to 2 per cent or less of the dollar sales of all items of fresh and semi-dry sausage, made in whole or in part from beef, sold during that accounting period; or

(3) You have once increased your ceiling price for that item of sausage under this section.

Distributors subject to the regulation may increase their ceiling price by the dollars and cents amount by which the manufacturer or distributor from whom they purchased that item of sausage increased their ceiling prices.

Export sales of sausage may be made in accordance with this supplementary regulation plus costs incurred in exporting the sausage.

Section 7 specifies the information which must be given OPS by manufacturers who wish to increase the ceiling price of a sausage item by more than \$1 per cwt. If they wish to increase it by \$1 per cwt. or less, they may do

so without notifying OPS, but must keep records showing information required in Section 7. A statement must be supplied to buyers specifying the items and amounts on which increases have been made.

Prices contained in Appendix A (see below) should be used as base period costs in three situations: 1) to determine the cost of beef produced by the manufacturer himself; 2) to calculate the cost of beef purchased from sellers other than independent sellers, and 3) where the purchase price cannot be substantiated by invoices from independent sellers.

### APPENDIX A—ZONE AND PRICE SCHEDULES FOR DETERMINING "BASE PERIOD COST" UNDER APPLICABLE PROVISION OF SECTION 4

Your "base period cost" for beef under the applicable provision of section 4 is, if your plant is located in:

Zone 1—Schedule 1 (a) prices less the fresh meat carload freight to or from Chicago, whichever is lower.

Zone 2—Schedule 1 (b) prices plus the fresh meat carload freight from Omaha, Nebraska or Denver, Colorado, whichever is lower.

Zone 2A—Same as Zone 1.

Zone 3—Schedule 1 (b) prices plus the fresh meat carload freight rate from Denver, Colorado.

Zone 4—Schedule 1 (a) prices plus the fresh meat carload freight rate from Chicago, Illinois or St. Louis, Missouri, whichever is lower.

Zone 4A—Same as Zone 4.

Zone 4B—Same as Zone 4.

The zones referred to above are those defined in Appendix 1 of Ceiling Price Regulation 24.

#### SCHEDULE 1\*

	(a)	(b)
Bull Meat .....	\$57.80	\$57.00
C & C Cow Meat .....	55.10	54.30
Boneless chucks (cold cut) .....	54.60	53.80
Shank Meat .....	56.50	55.70
Beef Trimmings .....	46.00	45.20
Cheek Meat .....	39.40	38.60
Head Meat .....	39.40	38.60
Hearts .....	34.70	33.90
Lips, scalded .....	17.70	16.90
Lips, unscalded .....	16.70	15.90
Lungs .....	9.00	8.20
Melts .....	9.00	8.20
Tripe, scalded .....	12.50	11.70
Tripe, cooked .....	13.70	12.90
Udders .....	8.00	7.20

\*The prices listed in Schedule 1 are the approximate average prices on the Chicago Market during the period January 15, 1951 to January 20, 1951, inclusive, adjusted to the nearest 10 cents per cwt.

## Short-Fed Cattle Contest Added to International

A new feature of this year's International Live Stock Exposition will be a contest stressing economy cattle feeding. Competition will be among "Short Fed Specials"—cattle that will not be fed grain for 90 days prior to August 1 and which shall not have been fed grain for a period exceeding 125 days.

The short-fed contest will be an addition to the carlot fat cattle competition. A record must be taken of the weight of the cattle at the time they are put on feed, and amounts of grain that are fed over the entire period will be furnished by the owners at show time and will be taken into consideration, along with gains made, when the cattle are judged on the opening day of the Exposition, November 24.

Cash prizes will be awarded for carloads of 15 steers weighing under 1,050 lbs. each and for carloads of 15 steers weighing more than 1,050 lbs. The short feds will be sold at auction during the week of the International. Cattle entered and sold at the International will not be subject to ceiling or roll-back prices.

## AMI Introduces New Service to Housewives

The American Meat Institute's Meat Educational Program advertising for July will help housewives plan and serve a meal built around a new barbecued frankfurter recipe, "Red Devil Franks." This advertisement, which is the first in the new "Time for Ideas" series, will be accompanied by a black and white page which gives complete recipe preparation information, meal planning information, and helpful buying suggestions.

Continued emphasis will be placed on meat's important nutritional story in the new "Time for Ideas" service advertising. The series of advertisements was developed to recognize women's current meat buying problems. This message on frankfurters will appear in *Life* and two service magazines, *McCall's* and *Ladies' Home Journal*. *McCall's* is a recent addition to the Meat Educational Program magazine schedule.

Supplementing the advertising on frankfurters, August advertising will feature cold cuts in *Life*, *Woman's Home Companion* and *True Story*.

## NEW TRADE LITERATURE

**Packhouse Equipment (NL 16):** A new, 68-page catalog contains a wide variety and selection of items used every day in packinghouses. Well illustrated and printed in various colors, the catalog gives detailed information on all equipment listed.—Koch Supplies.

**Centrifuge Operation (NL 17):** Operating principles and applications for two types of high speed horizontal centrifuges to continuously remove solids from slurries and suspensions are fully explained in a new bulletin. The bulletin contains cut-away machine drawings, information for features designed for low cost operation, and installation shots.—The Sharples Corporation.

**Industrial Truck Accessories (NL 18):** A new standard accessories folder for a line of industrial trucks offers information for performing new tasks with present equipment. Many difficult handling problems can be solved easily with an accessory that can pick up, deposit, upend or revolve a load.—Towmotor Corporation.

**Use of Liquid Sugar Cure (NL 22):** A pocket-size booklet offers information on the use of liquid sugar cure and tells how it may be handled with several products. The cure is said to improve and stabilize the color in meat, to enhance taste, to penetrate quickly, increase freezer holding time without curing after effects, and save storage space.—Kadiem, Inc.

**Liver Products Manual (NL 24):** A concise, easy-to-read manual tells how to produce a variety of profitable, flavorful liver products. This manual opens with a discussion of ways of handling livers, progresses through the technical aspects of cooking, chilling, smoking, seasoning, etc. and then offers a number of formulas for preparation of liver products. Besides telling how to get desirable characteristics such as good color and flavor, the manual also tells the processor how to avoid discoloration, gray rings, etc.—Basic Food Materials, Inc.

**Maintenance of Calcium Chloride Brine (NL 28):** This new bulletin contains information on testing brine strength, ammonia leakage, pH testing, corrosion inhibitors, and correcting for acidity and alkalinity. It also contains a handy chart that gives the quantities of calcium chloride recommended for strengthening an old brine or making a new brine.—Calcium Chloride Association.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (6-16-51)

No. ....

Name .....

Street .....

City .....

## Beef Control Situation

(Continued from page 10)

secretary-treasurer, Amalgamated Meat Cutters and Butcher Workmen.

"The meat packing industry," said the Jimerson-Gorman statement, "is always hit hard in every government stabilization experiment. There is already a shortage of beef and the present stabilization plan only can be blamed. Many meat packers very sincerely state that because of their inability to secure enough livestock they will be compelled to ration what beef is slaughtered. The meat packers of the nation, and particularly the small ones, are being squeezed terrifically under the present program. Failure to slaughter most certainly means unemployment in the industry."

## Labor Fears Work Scarcity

Ralph Helstein, president of the United Packinghouse Workers of America, has asked DiSalle to make an immediate investigation of meat scarcities. He pointed out that hundreds of packinghouse workers are being laid off because packers claim they are unable to operate under present regulations. Three areas of inquiry were mentioned by the CIO leader: 1) Whether price regulations make it impossible for packers and producers to operate with a fair profit and without violating the law; 2) Whether an artificial meat scarcity is being created in order to eliminate price controls, and 3) Whether shipments of livestock to eastern markets are siphoning off animals from large Midwest plants.

A warning against overbidding for cattle was issued this week by price administrator DiSalle.

"I want to go on record right now while this program is just getting started, that violations of cattle price ceilings will not be condoned any more than the violation of any other price regulations. Live cattle prices have been under ceilings only since June 4, but from the reports we are receiving some slaughterers may find it rough going when they try to 'even out' during the remainder of the June accounting period. I want to caution them now

to get back in line and to cooperate in this program."

Unless slaughterers stop overbidding the price of cattle, he added, they may find themselves subject to the regulation's penalty provisions, including civil and criminal actions as well as reductions in their July slaughter quotas.

On Thursday, grain belt feeders at a special meeting arranged by W. W. Prince, president of the Chicago Union Stock Yards, told DiSalle that the beef and cattle price control plan will not work. The primary criticism was that the cattle price ceilings are unrealistic and that, in view of the going price for feeder cattle, costs of finishing and the prices that packers can pay under the regulations, feeders face economic ruin. The feeders expressed the belief that they are being compelled to bear the brunt of lowering the cost of beef to the consumer and that they are being sacrificed to relieve the squeeze on the small packer and for organized labor.

Some of the feeders told of experiencing greater difficulty in buying replacements because of competition from packer buyers.

Others in the group stated that feeders and producers are not holding back cattle, but that if ceilings are continued they will be forced to sell their stock at lighter weights and will not replace them.

After voting down a motion to extend the Defense Production Act "as is" for another nine months, the Senate banking and currency committee this weekend went on to a careful consideration of the law, section by section.

Meanwhile, President Truman asked the country to support price control and to defeat opposing "lobbyists" and "special interests". The President charged that meat industry groups which are trying to defeat price controls "are actually threatening us—all of us—that if they don't get big profits at the consumer's expense we won't get any meat."

However, he added that he does not believe that the cattle producers and feeders are going to strike against their fellow citizens and expressed the belief that cattle spokesmen do not speak for the meat industry as a whole.

## Promotion Builds Sales

(Continued from page 9)

always as they are costly and frequently fail to build the desired good will. Sales of a meat item are generally built around the wholesomeness and good taste of the product. If these attributes live up to the advance promotion they are sufficient to create the desired consumer acceptance without the necessity of giving something for nothing.

What can the packer hope to gain from promotional tie-ins with retailers? First, he will win the retailer's confidence. The packer demonstrates the basic fact that he is interested in seeing the retailer move his meat products. Also, the retailer will look to the packer for guidance in future merchandising efforts if the first ones prove successful.

Second, the promotion introduces the packers' products to a greater number of consumers, widening his potential market. This helps establish the packers' brand identity as his name is prominently displayed and associated throughout the promotion period.

## White Has Plan to Keep Trucks Rolling in Crisis

Keeping White motor vehicles on the road and operating for the duration of the national emergency is the aim of a new Emergency Service Corps formed by the White Motor Company. Already operative in White's 500 outlets over the nation, the ECS program is based on registration of all White vehicles in use and of new trucks coming off the production line.

Such information will reveal where parts are stocked, what vehicles will need parts according to length and type of service, and will provide a control system for channelling parts into areas where they will be used most effectively. Another phase of the plan allows the unit exchange of such parts as complete engines, water pumps, starters, generators, transmissions, etc. to enable trucks to keep rolling with only the shortest possible time taken for repairs or service.



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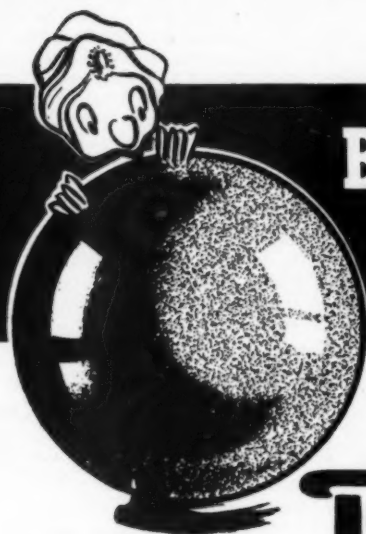
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# BUT, WHO CAN TELL THE FUTURE?

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What this means to you is obvious. It means that TUFEDGE now gives you added value for less money—and in these days of rising costs smart packers will appreciate the substantial savings involved.

What's more, by demanding TUFEDGE, with pinning edge clearly indicated by two

Blue Stripes, packers will know that they have the shroud that will improve the appearance of their beef, making it more attractive—more salable—MORE IMPORTANT TODAY THAN EVER!

Remember TUFEDGE—the beef shroud that outlasts all others by as much as five to one.

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# Cattle Cutback in June 9 Week Drops Weekly Meat Output 11% Below 1950

THE HOLDBACK of cattle began to show an effect on estimated federally inspected meat production in the week ended June 9, according to a report by the U. S. Department of Agriculture. Although the 262,000,000-lb. output in the week held firm with the

tion slumped to 79,000,000 lbs. in the week compared with 110,000,000 lbs. a week before and 129,000,000 lbs. a year ago.

Calf slaughter continued to increase with 103,000 head killed in the week compared with 88,000 head a week be-

per cent above the 136,000,000 lbs. produced in the preceding week and 16 per cent more than the 142,000,000 lbs. in the corresponding period last year. Lard production jumped to 43,600,000 lbs., compared with 36,000,000 lbs. in the preceding week and the year-earlier total of 37,800,000 lbs.

For the fourth straight week, sheep and lamb slaughter continued to increase. There were 172,000 head slaughtered in the week ended June 9, compared with 154,000 head the week before. Nevertheless, present slaughter was far below the 227,000 killed in the same week a year ago. Lamb and mutton output for the three weeks under comparison amounted to 6,500,000, 5,900,000 and 9,600,000 lbs., respectively.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 9, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
June 9, 1951.....	148	78.6	103	11.5	178	164.9	6.5	261.5	
June 2, 1951.....	202	109.5	88	9.5	986	136.1	154	5.9	261.0
June 10, 1950.....	238	128.8	111	12.7	986	142.3	227	9.6	263.4

## AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		Lard Prod. per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
June 9, 1951.....	975	531	290	112	253	140	90	38	14.6
June 2, 1951.....	980	542	194	108	248	138	90	38	14.7
June 10, 1950.....	980	541	206	114	260	144	91	42	14.7

261,000,000 lbs. of meat produced a week earlier, the June 9 total fell 11 per cent below the 293,000,000 lbs. produced last year. Increased kill of livestock other than cattle helped maintain the weekly production level.

Only 148,000 cattle were slaughtered in the week, tumbling the kill 27 per cent below the 202,000 head slaughtered a week earlier and 38 per cent under the 238,000 cattle killed in the corresponding week last year. Beef produc-

tion remained below the 111,000 head recorded in the corresponding 1950 week. Inspected veal output for the three weeks under comparison was 11,500,000, 9,500,000 and 12,700,000 lbs., respectively.

An extremely large hog kill of 1,178,000 head in the week soared 19 per cent above the 986,000 hogs slaughtered both a week and year earlier. Production of 165,000,000 lbs. of pork rose 21

## 1950 Sausage Output at Lowest Level Since 1941; Canning Operations Climb

Sausage production dropped 262,099,000 lbs. during 1950 to the lowest total since 1941, according to yearly statistics of meat and meat food products prepared and processed under federal inspection just released by the U. S. Department of Agriculture. The 1950 total of 1,056,071,000 lbs. of sausage compares with 1,318,170,000 lbs.

## MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—1950

Placed in cure—	Pounds
Beef .....	115,240,000
Pork .....	3,448,000
Other .....	18,374,000
Smoked and/or dried—	
Beef .....	58,434,000
Pork .....	2,163,021,000
Other .....	
Cooked meat—	
Beef .....	52,608,000
Pork .....	524,581,000
Other .....	2,372,000
Sausage—	
Fresh finished .....	214,165,000
To be dried or semi-dried .....	122,841,000
Franks, wieners .....	345,048,000
Other, smoked or cooked .....	374,017,000
Total sausage .....	1,056,071,000
Loaf, head cheese, chili, jellied product .....	184,310,000
Steaks, chops, roasts .....	549,087,000
Roaston cubes, extract .....	3,029,000
Sliced bacon .....	749,452,000
Sliced, other .....	16,714,000
Hamburger .....	54,305,000
Miscellaneous meat products .....	50,486,000
Lard, rendered .....	1,802,879,000
Lard, refined .....	1,357,399,000
Olso stock .....	106,323,000
Edible tallow .....	74,148,000
Rendered pork fat—	
Refined .....	104,509,000
Compound containing animal fat .....	56,189,000
oleomargarine containing animal fat .....	278,245,000
Total .....	21,762,000
Total .....	12,950,211,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first, then canning.

## UPWARD TREND OF HOG PRICES WEAKENS CUTTING MARGINS

(Chicago costs and credits, first three days of week.)

While hog receipts the first three days of this week at Chicago dropped 5,500 head from the period last week, hogs sold 37 to 55c per live cwt. higher. Pork prices averaged lower, however, causing margins to weaken for all weights of butchers tested.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin. yield	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin. yield
Skinned hams .....	12.6	50.1	\$ 6.32	\$ 9.07	12.6	49.8	\$ 6.27	\$ 8.80	12.9	48.2	\$ 6.22	\$ 8.72		
Picnics .....	5.6	36.8	2.96	2.98	5.5	35.7	1.96	2.74	5.3	35.5	1.88	2.62		
Boston butts .....	4.2	44.0	1.85	2.68	4.1	43.8	1.80	2.52	4.1	40.8	1.67	2.32		
Loins (blade in) .....	10.1	46.3	4.68	6.76	9.8	44.5	4.36	6.18	9.6	40.8	3.92	5.47		
Lean cuts .....			\$14.91	\$21.49			\$14.39	\$20.24			\$13.69	\$19.13		
Bellies, S. P. .....	11.1	34.2	3.80	5.44	9.5	33.7	3.20	4.54	3.9	27.5	1.07	1.51		
Bellies, D. S. .....					2.1	22.3	.47	.67	8.6	22.3	1.92	2.68		
Fat backs .....					3.2	12.4	.40	.55	4.6	12.9	.59	.82		
Plates and jowls .....	2.9	15.4	.45	.65	3.0	15.4	.46	.64	3.4	15.4	.53	.74		
Raw leaf .....	2.3	14.4	.32	.46	2.2	14.4	.32	.44	2.2	14.4	.32	.45		
P.S. lard, rend. wt.13.9	15.3		2.13	3.04	12.3	15.3	1.88	2.64	10.4	15.3	1.60	2.21		
Fat cuts & lard .....			\$ 6.71	\$ 9.59			\$ 6.73	\$ 9.48			\$ 6.03	\$ 8.41		
Spareribs .....	1.6	36.4	.58	.84	1.6	30.9	.40	.70	1.6	24.8	.40	.53		
Regular trimmings .....	3.3	25.6	.84	1.20	3.1	25.6	.79	1.07	2.9	25.6	.74	1.05		
Feet, tails, etc. .....	2.0	12.1	.25	.34	2.0	12.1	.25	.34	2.0	12.1	.25	.34		
Offal & misc. .....			.90	1.35			.90	1.34			.90	1.33		
TOTAL YIELD & VALUE .....	69.5		\$24.19	\$34.81	71.0		\$23.55	\$33.17	71.5		\$22.01	\$30.79		
Cost of hogs .....			Per cwt. alive	Per cwt. fin. yield			Per cwt. alive	Per cwt. fin. yield			Per cwt. alive	Per cwt. fin. yield		
Condemnation loss .....			.11				.11				.11			
Handling and overhead .....			1.20				1.06				.96			
TOTAL COST PER CWT. .....			\$23.45	\$34.81			\$23.55	\$33.17			\$22.85	\$31.96		
Cutting margin .....			+\$1.07				+\$1.23				+\$1.17			
Margin last week .....			+ 1.45	+ 2.00			+ .94	+ 1.33			— .35	— .49		

a year earlier and 1,272,928,000 lbs. in 1948. In 1941 there were 914,704,000 lbs. of sausage prepared. The 1942 figure climbed to 1,131,284,000 lbs., the lowest recorded between that year and 1950.

The volume of finished meat items canned during 1950 was well ahead of both 1949 and 1948 production. The 1950 figure of 1,663,383,000 lbs. com-

(Continued on page 31)



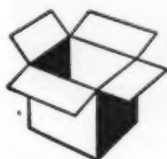


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You do everything possible to be sure that your product is designed and manufactured to please your customer.

The same care should be given your selection of a shipping container. No matter how well your product is made — if it doesn't reach your customer in good condition — all previous effort is wasted.

For years, Gaylord boxes have been protecting the products of many of the country's leading manufacturers.



### GAYLORD CONTAINER CORPORATION

General Offices: **ST. LOUIS**

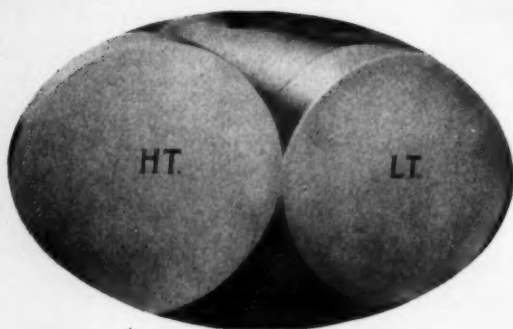
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for cylindrical coolers, tanks, fittings



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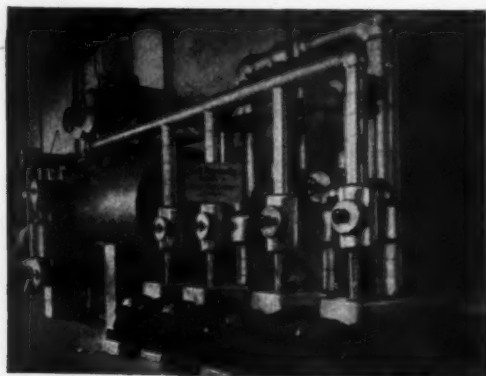
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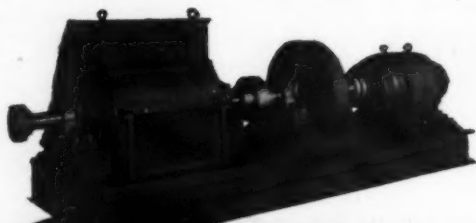
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He can stand the gaff.  
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pared with 1,044,887,000 lbs. a year earlier and 1,089,181,000 lbs. reported in 1948.

Bacon slicing operations reached a new high of 749,452,000 lbs. in 1950, compared to 712,743,000 lbs. in 1949 and 609,492,000 lbs. in 1948.

Although loaf production increased to 184,310,000 lbs. in 1950 from 174,

# MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION DURING 1951

	Pounds
Luncheon meat .....	347,213,000
Canned hams .....	171,254,000
Canned beef hash .....	74,327,000
Chili con carne .....	108,533,000
Viennas .....	53,614,000
Franks, wieners in brine .....	16,242,000
Deviled ham .....	7,237,000
Other potted or deviled meat food products .....	39,808,000
Tamales .....	29,557,000
Sliced dried beef .....	5,591,000
Liver product .....	2,193,000
Meat stew (all product) .....	46,132,000
Spaghetti meat product .....	46,421,000
Tongue (other than pickled) .....	6,434,000
Vinegar pickled products .....	32,579,000
Bulk sausage .....	9,799,000
Hamburger, roasted or corned beef, meat and gravy .....	31,168,000
Soups .....	420,731,000
Sausage in oil .....	4,802,000
Tripe .....	7,068,000
Brains .....	3,622,000
Bacon .....	6,239,000
All other with meat and/or meat by-products—20% or more .....	63,615,000
Less than 20% .....	129,663,000
Total .....	1,963,383,000

896,000 lbs. reported a year earlier and 184,054,000 lbs. in 1948, the 1950 production figure was topped by output during the years 1943 through 1947. The peak during this five-year period was reached in 1945 when 249,762,000 lbs. of loaf items were prepared.

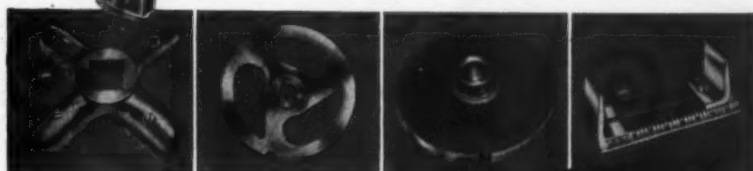
## Cattle Kill Rate Will Be Maintained at 1950 Level, USDA Forecasts

Cattle marketings are expected to fluctuate more than usual from week to week and perhaps from month to month during 1951, according to the latest review of the livestock and meat situation by the U. S. Department of Agriculture, and legislative developments will be one of the factors affecting them.

Some reduction in cattle slaughter in June below that otherwise expected is entirely possible, the review points out. On the other hand, the report continues, it is seldom profitable to delay the marketing of fed cattle very long after they reach a high finish and the prospect of a lower price ceiling on August 1 will also stimulate marketings before that date. Therefore, very small marketings are unlikely in June, and an increase may be expected in July.

Sharply curtailed marketings are to be expected just after the August 1 and October 1 rollback dates, according to the report.

Cattle slaughter from June through December is likely to total at least as large as in the same period last year. Steer and heifer slaughter will probably be nearly as large as it would be in the absence of price control orders.



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Buyer's Name \_\_\_\_\_

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)  
June 13, 1951

Native steers—		per lb.
Prime, 600/900	57	
Choice, 500/700	55	
Choice, 700/900	55	
Good, 700/900	53	
Commercial cows	48	
Calf & cut. cows	41½	
Bulls	47½	

### STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:		
Hindquarter	62.4	
Forequarter	51.9	
Round	56.0	
Trimmed full loin	95.0	
Flank	30.0	
Short loin	118.7	
Sirloin	75.6	
Cross cut chuck	46.7	
Regular chuck	54.0	
Forehank	32.0	
Brisket	45.0	
RB	80.0	
Short plate	32.0	
Back	60.9	
Triangle	46.5	
Arm chuck	51.0	
Choice:		
Hindquarter	60.3	
Forequarter	50.0	
Round	56.0	
Trimmed full loin	84.0	
Flank	30.0	
Short loin	100.7	
Sirloin	70.4	
Cross cut chuck	49.7	
Regular chuck	54.0	
Forehank	32.0	
Brisket	45.0	
RB	69.0	
Short plate	32.0	
Back	58.0	
Triangle	46.5	
Arm chuck	51.0	
Bull & cow tenderloins	85.0	

### BEEF PRODUCTS

Tongues	37.8*
Brains	7.8*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unsalted	18.3*
Lungs	9.0@10.8*
Melts	9.0@10.8*
Udders	7.0@8.8*

\*Ceiling base prices, f.o.b. Chicago.

### BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62
Insides	62
Outsides	62

### FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	42 @ 43
Veal breads, under 6 oz.	81
6 to 12 oz.	91
12 oz. up	97 @ 98
Calf tongues	31 @ 33
Lamb fries	60
Ox tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

\*Ceiling base prices, f.o.b. Chicago.

### WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs.	57 @ 59
wrapped	57 @ 59
Hams, skinned, 14/16 lbs.	60 @ 62½
ready-to-eat, wrapped	55½ @ 57½
Hams, skinned, 16/18 lbs.	59 @ 61½
ready-to-eat, wrapped	59 @ 61½
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.	47 @ 49
wrapped	47 @ 49
Bacon, fancy, square cut,	
seedless, 12/14 lbs.	46
wrapped	46
Bacon, No. 1 sliced, 1 lb.	51½ @ 55
open-faced layers	51½ @ 55

### VEAL—SKIN OFF

(l.c.l. prices)	
Prime, 80/150	56½ @ 58
Choice, 50/80	55 @ 57
Choice, 80/150	55 @ 57
Good, 50/80	53 @ 55
Good, 80/150	53 @ 55
Commercial, all weights	49 @ 52

For permissible additions to ceiling base prices, see CPR 24.

### CHICAGO

### CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	56½ @ 60
Choice, 30/50	56 @ 60
Good, all weights	56 @ 60

### CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	36 @ 37
Good, 70/down	36 @ 37
Utility, 70/down	35½ @ 36

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	51 @ 52
Pork loins, regular,	
12/down	48 @ 49½
Pork loins, boneless	62 @ 63½
Shoulders, skinned, bone	
in, under 16 lbs.	39 @ 39½
Picnics, 4/8 lbs.	38 @ 38½
Picnics, 6/8 lbs.	37
Boston butts, 4/8 lbs.	46
Tenderloins, fresh	81 @ 83
Neck bones	13½ @ 13½
Livers	23½ @ 23½
Brains	17½ @ 18
Ears	14½ @ 15
Snouts, lean in	14½ @ 15
Feet, front	8

### SAUSAGE MATERIALS—FRESH

(l.c.l. prices)	
Pork trim., regular	26 @ 28
Pork trim., guar. 50%	
lean	28 @ 29½
Pork trim., spec. 85%	
lean	30 @ 31
Pork trim., ex. 95% lean	31 @ 32½
Pork cheek meat,	
trimmed	41 @ 42
Bull meat, boneless	59*
Bon's cow meat, C.O.	56*
Beef trimmings	47*
Boneless chuck	56*
Beef head meat	40.8*
Beef cheek meat, trad.	40.8*
Shank meat	36*
Veal trimmings, boneless	61½

\*Ceiling base prices, f.o.b. Chicago.

### SAUSAGE CASINGS

(F.O.B. Chicago)  
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ in.	80 @ 85
Domestic rounds, over 1½ in.	1.10@1.20
Export rounds, wide,	
over 1½ in.	1.55@1.70
Export rounds, medium,	
1½ to 1¾ in.	1.05@1.15
Export rounds, narrow,	
1 in. under	1.25@1.40
No. 1 weasands	14 @ 15
No. 1 weasands,	
22 in. up	8
No. 2 weasands	9
Middles, serving, 1½ in.	56*
2 in.	1.25@1.55
Middles, select, wide,	
2½ in.	1.50@1.70
Middles, select, extra	
2½ @ 2¾ in.	1.05
Middles, select, extra,	
2½ in. & up	2.40@2.85
Beef bungs, export,	32 @ 34
Beef bungs, domestic,	26
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	22 @ 27
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8

Pork casings:	
Extra narrow, 20 mm. & 4 in.	4.25@4.40
Narrow, mediums,	
20@32 mm.	4.10@4.15
Medium, 32@35 mm.	3.25@3.40
Spec. med., 35@38 mm.	
Wide, 38@43 mm.	2.60@2.65
Wide, 43@48 mm.	2.55@2.60
Export bungs, 34 in. cut	29 @ 31
Large prime bungs,	
34 in. cut	20 @ 21
Medium prime bungs,	
34 in. cut	12 @ 15
Small prime bungs	11
Middles, per set,	
cap off	55 @ 79

### DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	1.02@1.05
Frutinger	62 @ 71
Farmer	82 @ 86
Holsteiner	86
B. C. Salami	92 @ 96
B. C. Salami, new con.	60 @ 63
Genoa style salami, ch.	67 @ 69
Pepperoni	87 @ 88
Mortadella, new condition	59 @ 66
Italian style hams	78 @ 80



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H. J. Mayer & Sons Co., Inc.

No, not even the genius of world-famous chefs is capable of producing that special, spicy goodness imparted to hams by the NEVERFAIL 3-Day Ham Cure. That's because NEVERFAIL *pre-seasons* the hams. A special blend of aromatic spices goes in with the cure...permeates every morsel and fibre of the meat as no surface seasoning can do. The NEVERFAIL Spiced Cure formula is a Mayer family secret that adds a savory delight to the good, old-fashioned, full-bodied flavor of a well cured ham. NEVERFAIL-cured hams look as good as they taste...cherry pink in color, uniformly tender in texture, firm and juicy.

This extra goodness has helped many ham producers to gain and hold a commanding lead with their products. In addition, the NEVERFAIL 3-Day Ham Cure *actually cuts costs!* It shortens the time in cure. And using this ready-mixed compound saves mixing your own preparation...eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

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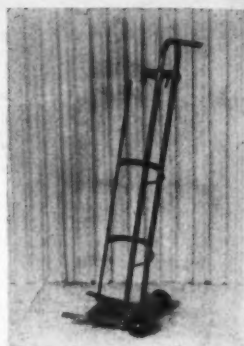
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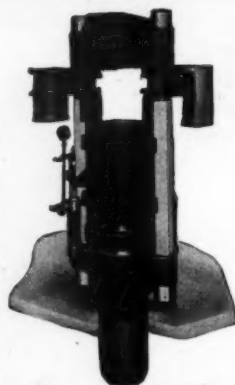
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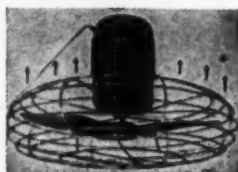
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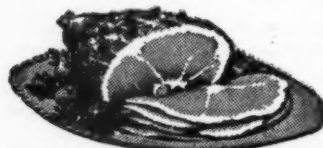
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W. J. Bagley, Mgr. Mgr.

## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage hog casings	47 1/2 @ 49
Pork sausage, bulk	41 1/2 @ 42
Frankfurters, sheep cas.	55 @ 57
Frankfurters, skinless	52 @ 53
Bologna	50
Bologna, artificial cas.	48 @ 49
Smoked liver, hog bungs	49
New Eng. lunch, spec.	65 @ 71
Mixed lunch, spec. ch.	54 @ 60
Tongue and blood	47 @ 49
Blood sausage	41 @ 45
Beef sausage, fresh	56 @ 57
Pelish sausage, fresh	56 @ 60
Pelish sausage, smoked	56 @ 60

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	35
Resifted	35	39
Chili Powder	40	40
Chili Pepper	39	39
Clove, Zanzibar	58	74
Ginger, Jam., unbl.	75	81
Ginger, African	51	56
Cochin	..	..
Mace, fcy, Banda	..	..
East Indies	1.82	..
West Indies	1.74	..
Mustard, sour, fcy.	32	..
No. 1	28	..
West India Nutmeg	72	..
Paprika, Spanish	50 @ 78	..
Pepper Cayenne	52 @ 68	..
Red, No. 1	48	..
Pepper, Packars	1.90	2.18
Pepper, white	3.40	3.65
Malabar	1.90	1.98
Black Lampong	1.90	1.98

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	25	32
Cominon seed	40	46
Mustard seed, fancy	26	..
Yellow American	30	..
Marjoram, Chilean	..	..
Oregano	22	20 1/2
Coriander, Morocco	..	..
Natural No. 1	35	40
Marjoram, French	56	62
Sage, Dalmatian	..	..
No. 1	1.35	1.45

## CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, S. ton, f.o.b. N.Y.	..
Del. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	\$21.00
Medium	28.00
Rock, bulk, 40 ton car. delivered Chicago	11.80
Sugar—	..
Raw, 96 basis, f.o.b. New Orleans	6.60
Refined standard cane gran., basis	8.50
Refined standard beet gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.44

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 7	San Francisco June 12	No. Portland June 8
<b>FRESH BEEF (Carass)</b>			
<b>STEER:</b>			
Choice:	..	..	..
500-600 lbs.	\$56.50 @ 59.00	..	\$56.60 @ 57.00
600-700 lbs.	56.50 @ 59.00	\$56.83 @ 57.00	56.60 @ 57.00
Good:	..	..	..
500-600 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
600-700 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
Commercial:	..	..	..
550-600 lbs.	49.50 @ 52.00	49.83 @ 50.00	49.00 @ 50.00
<b>COW:</b>			
Commercial, all wts.	48.00 @ 52.00	49.83 @ 50.00	49.00 @ 50.00
Utility, all wts.	44.50 @ 44.90	44.83 @ 45.00	44.00 @ 45.00
<b>FRESH CALF:</b> (Skin-Off)			
Choice:	..	..	..
200 lbs. down	56.00 @ 58.00	..	60.00 @ 63.00
Good:	..	..	..
200 lbs. down	55.00 @ 57.00	..	58.00 @ 61.00
<b>FRESH LAMB (Carass):</b>			
Prime:	..	..	..
40-50 lbs.	57.00 @ 62.00	57.00 @ 58.00	57.00 @ 58.00
50-60 lbs.	57.00 @ 62.00	56.00 @ 57.00	..
Choice:	..	..	..
40-50 lbs.	56.00 @ 61.00	57.00 @ 58.00	56.00 @ 57.00
50-60 lbs.	56.00 @ 61.00	56.00 @ 57.00	55.00 @ 57.00
Good, all wts.	55.00 @ 60.00	56.00 @ 58.00	54.00 @ 57.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. dn.	36.00 @ 38.00	35.00 @ 37.00	..
Good, 70 lbs. dn.	34.00 @ 36.00	33.00 @ 37.00	..
<b>FRESH PORK CARASSES: (Packer Style)</b> (Shipper Style)			
80-120 lbs.	34.00 @ 36.00	35.00 @ 36.00	33.00 @ 34.00
120-160 lbs.	34.00 @ 36.00	35.00 @ 36.00	..
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	48.00 @ 50.50	52.00 @ 54.00	48.00 @ 51.00
10-12 lbs.	48.00 @ 50.50	50.00 @ 52.00	48.00 @ 51.00
12-16 lbs.	48.00 @ 50.00	48.00 @ 50.00	47.50 @ 49.00
<b>PICNICS:</b>			
4-8 lbs.	..	36.00 @ 40.00	..
<b>PORK CUTS No. 1: (Smoked)</b> (Smoked)			
<b>HAM, Skinned:</b>			
12-16 lbs.	54.00 @ 59.50	57.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	55.00 @ 57.50	55.00 @ 59.00	57.00 @ 59.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	46.00 @ 53.50	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	42.00 @ 52.50	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	42.00 @ 52.50	..	..
<b>LARD, Refined:</b>			
Tierces	20.00 @ 21.00	..	21.00 @ 22.50
50 lb. cartons & cans	20.50 @ 21.50	20.00 @ 22.00	..
1 lb. cartons	20.50 @ 22.00	22.00 @ 23.00	22.00 @ 23.00

## THE FOWLER CASING CO. LTD.

For 39 Years the Largest Independent Distributors of  
QUALITY AMERICAN HOG CASINGS

in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effresco, London)

# Gwaltney's



## GENUINE Smithfield Ham

Now available to Whole-  
salers, Hotel Supply  
Houses and Suppliers of  
Institutions.

Famous since 1870

Often Called The  
World's Finest Ham

P. D. GWALTNEY, JR. & COMPANY, Inc.  
SMITHFIELD, VA.

## LIQUID! SEASONINGS

### Garlic and Onion Juices

Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

## VEGETABLE JUICES, INC.

664-666 W. Hubbard St., Chicago 10, Illinois

we have all the  
makings . .



## Daniels

MANUFACTURING CO.

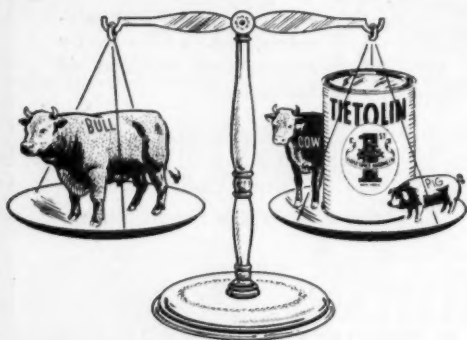
Rhineland, Wisconsin

PREFERRED PACKAGING SERVICE

Printed sheets or rolls

- transparent glassine
- snowdrift glassine
- superkleer glassine
- lard pak
- bacon pak
- ham pak grease proof
- cellophane
- special heat seal papers

# Get all the Binding Qualities of Bullmeat at 26¢ Less a lb.



## Examples of Tietolin's Cost Cutting

- 1** Reduce your present formula by 10 pounds  
bullmeat .....\$6.60 (approx.)
- |                               |                  |
|-------------------------------|------------------|
| Replace with 4 pounds Cowmeat | } 4.00 (approx.) |
| 4 pounds Pork Trimmings       |                  |
| 2 pounds Tietolin             |                  |
|                               | 2.60 savings     |

**YOU SAVE 26¢** on every pound of bullmeat replaced

**You can save even more by using other combinations.  
For example:**

- 2** Reduce your present formula by 10 pounds  
bullmeat .....\$6.60 (approx.)
- |                                      |                  |
|--------------------------------------|------------------|
| Replace with 8 pounds pork trimmings | } 3.00 (approx.) |
| 2 pounds Tietolin                    |                  |
|                                      | 3.60 savings     |

**YOU SAVE 36¢** on every pound of bullmeat replaced

- 3** Reduce your present formula by 10 pounds  
bullmeat .....\$6.60 (approx.)
- |                                      |                  |
|--------------------------------------|------------------|
| Replace with 5 pounds pork trimmings | } 2.50 (approx.) |
| 3 pounds by-products                 |                  |
| 2 pounds Tietolin                    |                  |
|                                      | 4.10 savings     |

**YOU SAVE 41¢** on every pound of bullmeat replaced

**There's Only One TIETOLIN and FIRST SPICE  
Makes It**

*We also make a complete line of quality seasonings,  
spices and cures.*

**FIRST SPICE**  
*Mixing Company, Inc.*

**19 VESTRY ST., NEW YORK 13 • WOrth 4-5682**

Every day, more and more top sausage makers are cutting costs by adding **TIETOLIN**, the perfect albumin binder, to cowmeat, beef and pork trimmings. They get all the binding qualities of costly bullmeat and save more than 26¢ a pound! These experts know that **TIETOLIN** preserves the highest standards of quality in their product. It effectively prevents fat separation, reduces loss by shrinkage, eliminates air pockets, absorbs and holds moisture. **TIETOLIN** contains no cereals, gums or starches. **TIETOLIN** is fully approved for use in Federal inspected plants. No wonder **TIETOLIN** is preferred by sausage makers from Maine to California, from Sweden to Australia. Once you try it you will prefer it too. Ask our salesman to call or send for a sample drum or Leaflet P-51.



\*Reg. U. S. Pat. Off.



## May Cold Storage Stocks Diminish As Seasonal Decline Continues

OUT-OF-STORAGE movement of meat and meat products continued during May, according to a report by the U. S. Department of Agriculture. Canned meat and lamb and mutton stocks were the only commodities which

the month, falling 31,057,000 lbs. End-of-the-month holdings were 121,999,000 lbs. more than last year and 54,853,000 lbs. above the five-year average for the date.

Beef holdings dropped 11,402,000 lbs.

### U. S. COLD STORAGE STOCKS MAY 31

	May 31 <sup>1</sup> 1951 pounds	June 1 1950 pounds	Apr. 30 1951 pounds	May 31 5-37-51 1945-49 pounds
Beef frozen	91,287,000	93,981,000	100,976,000	90,466,000
Beef, in cure, cured and smoked	8,445,000	9,373,000	10,158,000	8,792,000
Total beef	99,732,000	103,354,000	111,134,000	99,258,000
Pork, frozen	282,525,000	271,734,000	415,834,000	244,915,000
Pork, dry salt in cure, cured	56,303,000	44,727,000	56,396,000	51,461,000
Pork, all other in cure, cured & smoked	173,152,000	173,520,000	170,807,000	169,751,000
Total pork	511,980,000	489,981,000	643,037,000	457,127,000
Lamb and mutton	5,238,000	7,218,000	5,221,000	8,439,000
Veal	6,012,000	6,554,000	7,013,000	5,922,000
All edible offal, frozen and cured	49,670,000	45,701,000	50,703,000	51,598,000
Canned meat and meat products	46,244,000	36,802,000	43,807,000	34,176,000
Sausage room products	15,028,000	12,039,000	15,592,000	15,087,000
Lard <sup>2</sup>	65,771,000	126,706,000	74,086,000	117,412,000
Rendered pork fat <sup>2</sup>	2,703,000	1,913,000	2,147,000	2,413,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. <sup>1</sup>Preliminary figures. <sup>2</sup>Not included in the above figures are the following government-held stocks outside of the processors' hands as of May 31: Lard and rendered pork fat, 675,000 lbs.

showed slight gains. Total meat holdings fell to 833,904,000 lbs. in May compared with 876,597,000 lbs. held a month earlier. However, the May 31 total was greater than the 671,649,000 lbs. held on the same date a year earlier and the 817,264,000-lb. five-year average for the date.

Pork stocks were decreased during

in May, declining to 99,732,000 lbs. at the end of the month. Current stocks were 26,378,000 lbs. more than a year earlier and only 474,000 lbs. above the 1945-49 average for the month.

Lamb and mutton stocks were increased 17,000 lbs. from the preceding month but were 980,000 lbs. less than a year earlier; veal dropped 1,001,000

lbs. from April and 542,000 lbs. below the same period in 1950. Edible offal dropped 1,033,000 lbs. beneath a month earlier but was 3,969,000 lbs. more than a year ago. May 31 holdings for all three of these items were below the 1945-49 average for the date.

Canned meat inventories were increased 2,347,000 lbs., bringing the May 31 totals to 46,244,000 lbs. These holdings were 9,442,000 lbs. more than year-earlier stocks and 12,068,000 lbs. more than average. The May decrease in sausage holdings totaled only 564,000 lbs. This drop placed inventories above last year's 12,039,000 lbs. but were 59,000 lbs. less than the average for the month.

There were 8,915,000 lbs. of lard taken out of stock during the month. As a result, May 31 stocks fell to 60,995,000 lbs. under the previous year's total and 51,641,000 lbs. less than the average. Rendered pork fat holdings were 556,000 lbs. greater than the amount held a month earlier and 290,000 lbs. from the average.

## Canned Poultry Output Up

April poultry canning operations totaled 16,382,000 lbs., the second largest on record for the month, according to the Bureau of Agricultural Economics. This quantity was 53 per cent larger than the amount canned during April last year and 42 per cent larger than the 1945-49 average for the month.

## HAIR OUT by the ROOTS

LIKE *Magic* with **OLD BALDY** Patent Pending  
TRY IT AT OUR RISK!  
Old Baldy is Sold with  
an Ironclad Guarantee

*It's Magic* the way OLD BALDY forces its way right down along the roots of hog hairs and bristles, loosening the entire hair shaft. Scraping removes every trace. No stubble is left.

*It's Magic* the way OLD BALDY produces a beautifully finished carcass, clean, but not slimy. Easy on human hands.

*It's Magic* the way OLD BALDY cuts scraping time in half, whether by hand or machine.

*It's Magic* the way OLD BALDY kills germs and odors. It dissolves clotted blood and scurf. Assures truly clean dehairing.

## HOG SCALD

ORDER TODAY  
Satisfaction or Your Money Back  
10-lb. carton, per lb. 35c  
50-lb. drum, per lb. 32c  
100-lb. drum, per lb. 30c  
300-lb. barrel, per lb. 26c  
Contract Prices on Larger Quantities

**KOCH**

SUPPLIES  
20th & McGee  
Kansas City, Mo.



## Simplify your RENDERING PROCESS

with a  
**DIAMOND HOG**

**6  
SIZES  
2 TO 30  
TON  
CAPACITY**

Plain or  
Roller Bearing



- GRIND FINELY . . .
- UNIFORMLY . . .
- SPEED PRODUCTION . . .

FATS reduced to a fine, uniform size make the rendering process easier . . . cooking more thorough and efficient. Rendering in turn becomes more profitable because of power, steam and labor savings. Diamond's patented Double Anvil feature means additional cutting surface . . . overhead feed makes choking impossible. WRITE for Bulletin H-50—learn how to speed up your rendering process.

Your Distributor in The Chicago Area

**THE GLOBE COMPANY**

**DIAMOND IRON WORKS, INC.**  
AND THE MAHR MANUFACTURING CO. DIV.

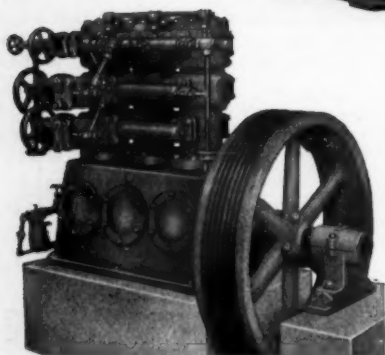
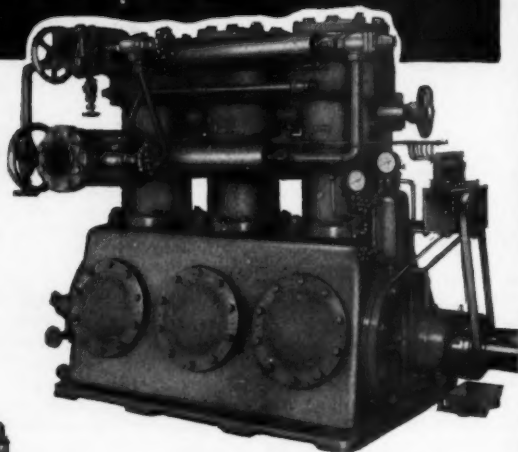
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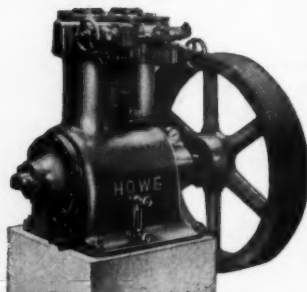
*it's All in knowing*

# HOWE

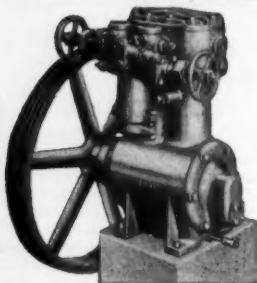
**STANDARD AMMONIA COMPRESSORS**, sizes to 150 tons, are designed from 39 years of specialization. They keep products at profit-quality peak by exact temperature and humidity control.



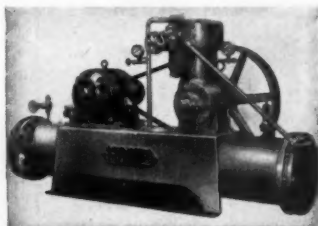
**MULTIPLE-EFFECT COMPRESSOR**  
15 to 150 tons



**MODEL G COMPRESSOR**  
10 to 20 tons



**MODEL A COMPRESSOR**  
2 to 8 tons



**AMMONIA COMPACT UNITS**

**HOWE ICE MACHINE CO.**

2823 MONTROSE AVE., CHICAGO 18, CABLE: HIMCO, CHICAGO

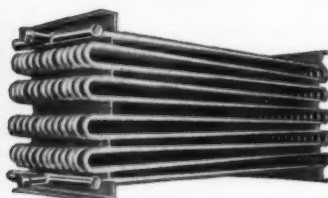
DISTRIBUTORS IN PRINCIPAL CITIES



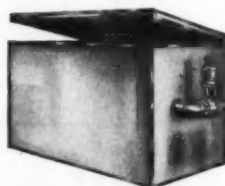
**HOWE POLAR CIRCLE COILS**



**FIN COILS**



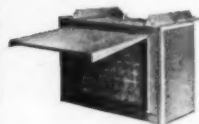
**PIPE COILS**



**ICE BUILDER TANKS**



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**RAPID FREEZE  
UNIT COOLER**

**ACCUMULATORS, OIL  
TRAPS AND RECEIVERS**



**SHELL AND TUBE  
CONDENSERS AND COOLERS**

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JUNE 14, 1951

REGULAR HAMS

Fresh or F.F.A.

	S. P.
8-10 .....	48½n
10-12 .....	48½n
12-14 .....	48n
14-16 .....	48n

BOILING HAMS

Fresh or F.F.A.

	S. P.
16-18 .....	46n
18-20 .....	44½n
20-22 .....	43½n

SKINNED HAMS

Fresh or F.F.A.

	S. P.
10-12 .....	51
12-14 .....	50½@50½
14-16 .....	50½@50½
16-18 .....	49
18-20 .....	47
20-22 .....	45½
22-24 .....	45½@45½
24-26 .....	45½@45½
26-28 .....	44n
28-30 .....	44n
30-32 .....	43

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. plates .....	17n
Clear plates .....	14n
Square jowls .....	17½n
Jowl butts .....	15½@15½
S. P. jowls .....	15½

### LARD FUTURES PRICES

MONDAY, JUNE 11, 1951

	Open	High	Low	Close
July	16.65	16.67½	16.32½	16.32½
Sept.	16.27½	16.27½	16.02½	16.07½
Oct.	15.50	15.50	15.30	15.30b
Nov.	15.10	15.10	14.97½	14.97½b
Dec.	15.55	15.55	15.45	15.45b
Jan.	.....	.....	.....	16.50a

Sales: 4,000,000 lbs.

Open interest at close Fri., June 8th: July 160, Sept. 360, Oct. 425, Nov. 202, Dec. 154, Jan. and Mar. 2; at close Sat., June 9th: July 170, Sept. 373, Oct. 431, Nov. 206, Dec. 154, Jan. 2 and Mar. 2 lots.

TUESDAY, JUNE 12, 1951

	July	Sept.	Oct.	Nov.	Dec.	Jan.
Open	16.45	16.60	16.32½	16.55	16.27½	15.45
High	16.65	16.20	15.95	16.12½	15.50	15.50
Low	15.30	15.50	15.27½	15.50a	15.10	15.15
Close	15.90	15.15	14.95	15.15	15.50	15.50a

Sales: 3,400,000 lbs.

Open interest at close Mon., June 11th: July 160, Sept. 360, Oct. 435, Nov. 220, Dec. 154, Jan. 2 and Mar. 3 lots.

WEDNESDAY, JUNE 13, 1951

	July	Sept.	Oct.	Nov.	Dec.	Jan.
Open	16.55	16.65	16.25	16.25	16.17½	15.75b
High	16.17½	16.20	15.75	15.75b	15.60	15.65
Low	15.15	15.15	14.65	14.62½	15.15	15.15
Close	15.80	15.80	15.07½	15.07½	15.15	15.25a

Sales: 6,400,000 lbs.

Open interest at close Tues., June 12th: July 159, Sept. 357, Oct. 451, Nov. 219, Dec. 151, Jan. 3 and Mar. 3 lots.

THURSDAY, JUNE 14, 1951

	July	Sept.	Oct.	Nov.	Dec.	Jan.
Open	16.20	16.25	16.20	16.25b	15.75	15.75b
High	15.75	15.82½	15.62½	15.75	15.15	15.15
Low	15.15	15.22½	15.07½	15.20	14.65	14.65b
Close	15.12½	15.12½	15.02½	15.02½	15.15a	15.15a

Sales: 3,480,000 lbs.

Open interest at close Wed., June 13th: July 172, Sept. 335, Oct. 454, Nov. 228, Dec. 150, Jan. 3 and Mar. 3 lots.

FRIDAY, JUNE 15, 1951

	July	Sept.	Oct.	Nov.	Dec.	Jan.
Open	16.30	16.30	16.05	16.05b	15.90	15.90
High	15.90	15.90	15.67½	15.80	15.17½	15.17½
Low	14.75	14.75	14.70	14.72½b	15.17½	15.17½
Close	15.17½	15.17½	15.10	15.15b	15.15b	15.15b

Sales: About 3,000,000 lbs.

Open interest at close Thurs., June 14th: July 172, Sept. 354, Oct. 451, Nov. 226, Dec. 150, Jan. 3 and Mar. 3 lots.

a—asked. b—bid.

PICNICS

Fresh or F.F.A.

	S. P.
4-6 .....	37@37½
6-8 .....	36½n
8-10 .....	35½@36
10-12 .....	35½@36
12-14 .....	35½@36
14-16 .....	35½@36
16-18 .....	35½@36
18-20 .....	35½@36

BELLIES

Fresh or Frozen

	Cured
6-8 .....	35½@36
8-10 .....	34@34½
10-12 .....	33½@34
12-14 .....	33@33½
14-16 .....	32½@33
16-18 .....	28n
18-20 .....	25½n

GR. AMN.

BELLIES

	Cured
18-20 .....	22½@23
20-25 .....	21@21½
25-30 .....	21@21½
30-35 .....	19½
35-40 .....	19
40-50 .....	18½
50-60 .....	17½

FAT BACKS

Green or Frozen

	Cured
6-8 .....	15n
8-10 .....	13n
10-12 .....	13½n
12-14 .....	13½n
14-16 .....	14n
16-18 .....	14n
18-20 .....	14n
20-25 .....	14n

### CORN-HOG RATIO

The 12.3 corn-hog ratio for barrows and gilts at Chicago for the week ended June 9 was more favorable than the 12.1 ratio of a week earlier but was not as good as the 13.2 ratio for the same week a year earlier. The U. S. Department of Agriculture report based these ratios on No. 3 yellow corn selling for \$1.753 per bu. in the week ended June 9, \$1.772 per bu. in the preceding week, and \$1.491 per bu. in the week ending June 10, 1950. Barrows and gilts sold for \$21.50, \$21.51 and \$19.61 per cwt. in the three weeks, respectively.

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chicago	\$19.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.75
Kettle rend., tierces, f.o.b. Chicago	20.75
Leaf, kettle rend., tierces, f.o.b. Chicago	20.75
Lard flakes	25.00
Neutral, tierces, f.o.b. Chicago	23.00
Standard Shortening *N. & S.	27.00
Hydrogenated Shortening N. & S.	28.75

\*Delivered.

### WEEK'S LARD PRICES

	P. S. Lard Tierces	P. S. Lard Loose	Raw Leaf
June 9	17.37½n	15.87½n	15.37½n
June 11	17.25n	15.50a	15.00n
June 12	17.25n	15.25a	14.75n
June 13	16.70a	15.12½a	14.62½n
June 14	16.30a	15.00a	14.50n
June 15	16.30a	14.75a	14.25n

a—asked. n—nominal.

From

# SLAUGHTERING FLOOR

to SAUSAGE ROOM

they're clean and safe

with

# Sawyer

## APRONS



Neoprene Latex work aprons by Sawyer are easy to clean, and clean thoroughly because their seams are blocked . . . have no cracks or crevices to catch dirt and greasy residue. At clean-up time, Sawyer aprons can be scrubbed with stiff brushes, hot water, even caustic solutions without any harm to the fabric because . . .

. . . Sawyer uses only 100% DuPont Neoprene Latex and top quality base fabrics, coated both sides by Sawyer's exclusive saturation-coating process which bonds the coating all the way through the base fabric. Result: Long-wearing quality and toughness such as you've never known. Write now for full details and prices.

## The H. M. SAWYER & SON COMPANY

Cambridge 41, Massachusetts

**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

# HYGRADE

in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
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## MARKET PRICES NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	June 13, 1951	Per lb.
Prime, 800 lbs./down	58.7	
Choice, 800 lbs./down	56.7	
Good	54.7	
Cow, commercial	49.7	
Cow, utility	44.7	

### BEEF CUTS

(Ceiling base prices)

	June 13, 1951	Per lb.
Prime:		
Hindquarter	64.1	
Forequarter	53.6	
Round	57.7	
Trimmed full loin	96.7	
Flank	31.7	
Short loin	32.4	
Sirloin	77.3	
Cross cut chuck	51.4	
Regular chuck	55.7	
Fore Shank	35.7	
Brisket	44.7	
Rib	81.7	
Short plate	33.7	
Back	42.4	
Triangle	48.2	
Arm chuck	52.7	

	June 13, 1951	Per lb.
Choice:		
Hindquarter	62.0	
Forequarter	51.7	
Round	57.7	
Trimmed full loin	85.7	
Flank	31.7	
Short loin	32.4	
Sirloin	72.1	
Cross cut chuck	51.4	
Regular chuck	55.7	
Fore Shank	33.7	
Rib	44.7	
Short plate	33.7	
Back	59.7	
Triangle	48.2	
Arm chuck	52.7	

For permissible additions to ceiling base prices, see CPR 24.

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	164
Beef livers, selected	824
Beef livers, selected, kosher	824
Oxtails, over 1/2 lb.	27 1/2

\*Ceiling base prices.

### LAMBS

(L.C.I. prices)

Prime lambs	59	603
Choice lambs	59	603
Hindsaddles, prime & ch.	68	675
Western		
Prime, all wts.	56	603
Choice, all wts.	56	603
Good, all wts.	56	603

### FRESH PORK CUTS

(L.C.I. prices)

	June 13, 1951	Per lb.
Hams, skinned, 14/down	52	63 1/2
Picnics, 4/8 lbs.	49	38 1/2
Bellies, sq. cut, seedless	36	40 1/2
8/12 lbs.	36	49 1/2
Pork loins, 12/down	49	47
Boston butts, 4/8 lbs.	39	49 1/2
Spareribs, 3/down	27	49 1/2
Pork trim., regular	27	49 1/2
Pork trim., spec. 85%	51	52
City		
Hams, skinned, 14/down	52	65
Picnics, 4/8 lbs.	49	40
Pork loins, 12/down	49	40
Boston butts, 4/8 lbs.	44	48
Spareribs, 3/down	43	45

### VEAL—SKIN OFF

(L.C.I. prices)

	June 13, 1951	Per lb.
Prime carcass	59	62
Choice carcass	57	60
Good carcass	56	58
Commercial carcass	53	56

### DRESSED HOGS

(L.C.I. prices)

	June 13, 1951	Per lb.
Hogs, gd. & ch., hd. on, lf. fat in		
100 to 130 lbs.	34	35 1/2
137 to 153 lbs.	34	35 1/2
154 to 171 lbs.	34	35 1/2
172 to 188 lbs.	34	35 1/2

### BUTCHERS' FAT

(L.C.I. prices)

Shop fat	5 1/2
Breast fat	7
Edible suet	7 1/2
Indible suet	7 1/2

For permissible additions to ceiling base prices, see CPR 24.

## CANADIAN OLEO OUTPUT IN MAY

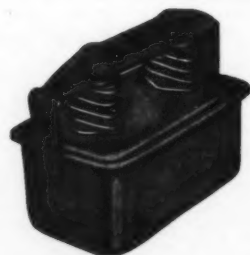
May production of margarine in Canada dropped to 7,733,000 lbs. from the April total of 9,540,000 lbs., according to the Dominion Bureau of Statistics. The May total was also below the 8,019,000 - lb. output in the same month of the previous year.

Cumulative totals for the first five months of this year in comparison with the same period last year were 47,499,000 lbs. and 42,922,000 lbs., for the two periods, respectively.

## ADELMANN

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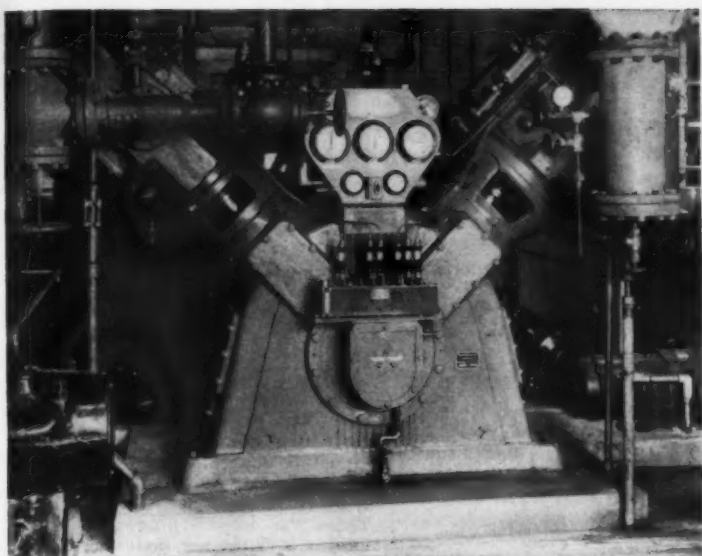
Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



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Compressor?

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Balanced Y-frame construction, water-jacketed cylinders, low-pressure light-weight pistons, large valve area, and famous Worthington Feather\* Valves—lightest, tightest, quietest ever made—help tell the story of lower costs.

Y's—available in nominal ca-

pacities from 150 to 450 tons—are shipped completely assembled, need far less building and foundation space than same-capacity horizontal. Maintenance is easy, because valves are unusually accessible, openings large, spare parts small and less expensive. Bulletin C-1100-B36.

### VERTICAL AND HORIZONTAL, TOO

The Worthington line also includes vertical ammonia compressors from 1 to 150 tons, horizontal compressors, single and multi-stage, driven by steam, Diesel and gas engines, and electric motors, with capacities to 1000 tons of refrigeration.

\*Reg. U. S. Pat. Off.

## HORMEL SELECTS CENTRIFUGAL REFRIGERATION FOR LOW TEMPERATURES IN PACKING PLANT

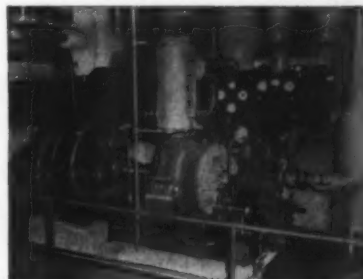
The new George A. Hormel packing plant at Fremont, Neb., uses Worthington centrifugal refrigeration for various low-temperature purposes.

Three standard centrifugal systems—compressor, condenser and cooler—are used. The cooler, however, condenses ammonia gas for circulation as liquid to air units, freezers and ice-making units.

Advantages of this arrangement include: large capacity in small space; ammonia cycle completely oil-free; no flash gas, as cycle is at evaporating temperatures throughout; no liquid slop-back; heat balance achieved through turbine drive. Hormel has found by experience that maintenance cost is extremely low.

A 400-ton Worthington unit, using Freon-11, condenses ammonia at 17F for fresh, cured and smoked meat coolers.

A 225-ton Worthington unit, using Freon-11, condenses ammonia at 5F for the PakIce machine.



231 hp turbine-driven centrifugal compressor used to produce 5F ammonia at Hormel plant. Contractor: Buildice Co. Inc., Chicago.

A 250-ton Worthington unit, using Freon-12, cools ammonia from minus 55F to minus 60F for the blast freezer and calcium brine coolers.

In each case, the compressor is driven by a Worthington Steam Turbine.

A-1,74

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# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Thursday, June 14, 1951

With all large domestic consumers continuing inactive in the market and export business practically at a standstill, inventories of tallowes and greases in the hands of producers increased this week. The lack of interest depressed the market further and only a few scattered sales of materials, mostly truck lots, worked out at lower prices.

Quotations, loose, f.o.b. producers' plants, Thursday were:

**TALLOWES:** Edible tallow, 14½@15c; fancy, 13¾@14c; choice, 13¾@13½c; prime, 13¼@13½c; special, 12@12½c; No. 1, 10½@11c; No. 3, 9¼@9½c, and No. 2, 8½@8¾c, all nominal.

**GREASES:** Choice white grease, 12¼@13c; A-white, 12¼@12½c; B-white, 11@11½c; yellow, 9¼@9½c; house, 8¾, and brown 8½@8¾c; all nominal.

## BELGIAN OIL SITUATION

Belgian crude oil production during 1950 was estimated at 164,724,000 lbs., according to the Office of Foreign Agricultural Relations. Refined oil output was 160,528,000 lbs.; hydrogenated oil, 45,312,000 lbs. and acid oil production 21,408,000 lbs. in the year. No figures were available of previous year's production for comparison. Margarine output dropped slightly to 143,570,000 lbs. while lard output rose to 22,540,000 lbs.—the largest production since the war and above the prewar average of 21,660,000 lbs. Net imports of vegetable oilseeds and oil totaled 134,000,000 lbs. consisting largely of flaxseed, soybeans, copra and peanuts. Nearly half of the 75,088,000 lbs. of vegetable oils exported by Belgium in 1950 were shipped to Western Germany.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, June 14, 1951)

### Blood

	Unit	Ammonia
Unground, per unit of ammonia.....		*\$7.00

### Digester Feed Tankage Materials

Wet rendered, unground, loose		*\$7.50@7.75
High test .....		*7.25@7.50
Liquid stick tank cars.....		3.25

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged....	\$105.00
50% meat and bone scraps, bulk.....	105.00
55% meat scraps, bulk.....	110.00
60% digester tankage, bulk.....	100.00@105.00
60% digester tankage, bagged.....	110.00
80% blood meal, bagged.....	160.00
60% standard steamed bone meal, bagged.....	77.50

### Fertilizer Materials

High grade tankage, ground, per unit ammonia.....	\$7.50
Hoof meal, per unit ammonia.....	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake .....	*\$1.75@1.80
Expeller .....	1.75@1.80

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$2.50
Hide trimmings (green, salted) .....	1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton .....	50.00@55.00
Pig skin scraps and trimmings, per lb. ....	9½

### Animal Hair

Winter coil dried, per ton.....	\$115.00@120.00
Summer coil dried, per ton.....	*\$90.00@ 95.00
Cattle switches, per piece.....	6@6½
Winter processed, gray, lb. ....	13½@14½
Summer processed, gray, lb. ....	9@10

b—bid. n—nominal.  
\*Quoted delivered basis.

## EASTERN BY-PRODUCTS MARKET

New York, June 14, 1951.

Dried blood was quoted Thursday at \$7@7.75 per unit of ammonia. Low test wet rendered tankage moved at \$7.75 nominal per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.60 per protein unit.

## VEGETABLE OILS

Wednesday, June 13, 1951

After hitting six-month lows last week, the vegetable oil markets continued to show weakness and prices suffered further declines. Last weeks' downtrend continued over to Monday, but the market firmed up a little on Tuesday. However, the steadiness was short-lived and by midweek prices were again on the skids.

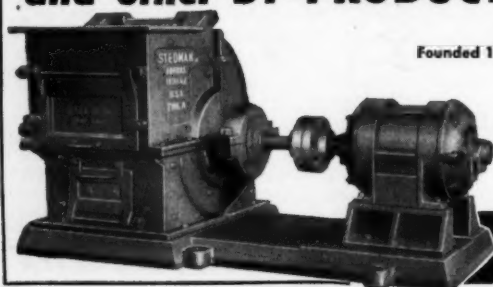
Buying interest was thin on Monday and June soybean oil, after moving early at 17-18c, slipped to 16½c. July moved at 16½c and was offered lower, while August, after selling at 16½c, sagged off on other sales to 16¼c. There was more selling than buying interest and the low prices were more indicative of small than large volume trade prices. Corn oil was offered at 17½c and was said to be available at 17c. Crude peanut oil was offered at 18c and there was some buying interest at 17½c. Cotton oil was quoted on a range of 17¼@17½c and an unconfirmed report of Valley oil selling at 17c was described as probably remnant business.

On Tuesday there was short covering by mills in June soybean oil at 17c and refiners bought a little August oil at 16½c. The cottonseed oil market was quiet and corn oil was featureless. Texas cotton oil was reported offered and rejected at 17c. Peanut oil cashed at 17½c. Coconut oil was offered at 13c on the coast.

The midweek market was lower. Corn oil moved at 16½c, f.o.b. Midwest, and Texas cottonseed oil traded lightly at 16½c and other vegetable oils were weak. June soybean oil sold at 16½c, Iowa points, and 17c Decatur. A little sold at 17½c, sellers tanks, to exporters.

**COTTONSEED OIL:** On the basis of earlier business, cottonseed oil was quotable at 16½c for Texas and 17c

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**STEDMAN FOUNDRY & MACHINE COMPANY, INC.**

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

nominal for Valley and Southeast. Cottonseed oil futures quotations at New York were reported as follows:

#### MONDAY, JUNE 11, 1951

	Open	High	Low	Close	Pr. Close
July .....	19.90	19.95	19.60	19.68	20.00
Sept. ....	18.90	18.13	17.60	17.65	18.20
Oct. ....	17.20	17.24	16.75	16.68	17.24
Dec. ....	17.08	17.13	16.60	16.64	17.10
Jan. ....	*16.90	16.90	16.75	*16.55	*17.00
Mar. ....	*17.05	17.05	16.60	16.69	*17.00
May .....	16.95	16.95	16.50	*16.50	*16.80
July ('52) ..	16.60	16.60	16.00	*16.25	*16.00
Sept. ('52) ..	16.00	16.00	16.00	*15.75	*16.00

Sales: 751 lots.

#### TUESDAY, JUNE 12, 1951

	Open	High	Low	Close	Pr. Close
July .....	19.70	19.76	19.50	19.60	19.68
Sept. ....	18.70	18.70	17.55	17.90	17.65
Oct. ....	16.78	17.10	16.66	17.07	16.98
Dec. ....	16.71	16.95	16.56	16.88	16.64
Jan. ....	*16.65	16.75	16.75	*16.80	*16.55
Mar. ....	16.70	16.94	16.53	16.90	*17.00
May .....	*16.50	16.90	16.50	*16.81	*16.50
July ('52) ..	*16.30	16.43	16.43	*16.75	*16.25
Sept. ('52) ..	*15.80	16.40	16.40	16.40	*15.75

Sales: 710 lots.

#### WEDNESDAY, JUNE 13, 1951

	Open	High	Low	Close	Pr. Close
July .....	19.57	19.79	19.39	*19.39	19.60
Sept. ....	18.02	18.15	17.99	17.94	17.99
Oct. ....	*17.04	17.15	16.85	16.85	17.07
Dec. ....	16.91	17.03	16.73	16.75	16.88
Jan. ....	*16.85	.....	.....	*16.65	*16.80
Mar. ....	16.96	17.05	16.80	*16.73	16.90
May .....	*16.70	16.98	16.73	*16.60	*16.81
July ('52) ..	*16.50	.....	.....	*16.50	*16.75
Sept. ('52) ..	*15.76	.....	.....	*15.80	16.40

Sales: 419 lots.

#### THURSDAY, JUNE 14, 1951

	Open	High	Low	Close	Pr. Close
July .....	19.36	19.37	18.75	19.25	*19.39
Sept. ....	18.80	17.93	17.63	17.90	17.94
Oct. ....	*16.70	16.89	16.62	16.80	16.85
Dec. ....	16.68	16.78	16.55	16.74	16.75
Jan. ....	*16.55	.....	.....	*16.70	*16.65
Mar. ....	*16.60	16.90	16.63	16.80	*16.73
May .....	*16.50	16.50	16.50	*16.75	*16.60
July ('52) ..	*16.25	.....	.....	*16.60	*16.50
Sept. ('52) ..	*15.80	.....	.....	*16.20	*15.80

Sales: 409 lots.

**CORN OIL:** A sale at 16½¢ on Wednesday was 1½¢ under the asking price on the same day in the previous week.

**PEANUT OIL:** The market was around 17½¢ although sellers were asking ¼¢ more.

**COCONUT OIL:** The market on the Pacific Coast appeared to be around the 13¢ level.

**SOYBEAN OIL:** The midweek market was 16% @ 17¢, or off nearly ¼¢ from a week earlier.

#### VEGETABLE OILS PRODUCTION

April, 1951, factory production of vegetable oils, in pounds, (with corresponding March figures in parentheses): Cottonseed, crude, 55,036,000 (77,628,000), refined, 65,744,000 (95,400,000); peanut, crude, 18,137,000 (21,514,000), refined, 12,322,000 (15,786,000); corn, crude, 20,183,000 (22,486,000), refined, 17,868,000 (23,297,000); soybean, crude, 211,915,000 (240,426,000), refined, 180,217,000 (201,472,000); coconut, crude, 42,026,000 (48,080,000), refined, 28,277,000 (31,844,000).

Factory consumption of vegetable oils during the month was: Cottonseed, crude, 71,394,000 (104,765,000), refined, 62,876,000 (76,811,000); peanut, crude, 12,858,000 (16,443,000), refined 6,995,000 (7,976,000); corn, crude, 19,415,000 (25,182,000), refined, 16,239,000 (19,758,000); soybean, crude, 192,776,000 (214,626,000), refined, 140,655,000 (165,942,000); coconut, crude, 48,214,000

(56,197,000), refined, 27,626,000 (27,784,000).

April 30, 1951, factory and warehouse stocks, compared with March 31, were as follows: Cottonseed, crude, 48,528,000 (60,610,000), refined, 231,652,000 (226,525,000); peanut, crude, 19,822,000 (19,424,000), refined, 27,647,000 (23,647,000); corn, crude, 14,898,000 (12,806,000), refined, 7,810,000 (6,730,000); soybean, crude, 119,259,000 (130,692,000), refined, 129,343,000 (95,790,000); coconut, crude, 100,526,000 (103,572,000), refined, 10,239,000 (12,813,000).

#### VEGETABLE OILS

Wednesday, June 13, 1951

Crude cottonseed oil, carloads, f.o.b. mills	
Valley .....	17a
Southeast .....	17a
Texas .....	17a
Corn oil in tanks, f.o.b. mills .....	17a
Soybean oil, Decatur .....	17½
Peanut oil, f.o.b. Southern Mills .....	17½a
Coconut oil, Pacific Coast .....	13½a
Cottonseed fats .....	
Midwest and West Coast .....	3¼ 63½a
East .....	3¼ 63½a

a—asked. n—nominal.

#### OLEOMARGARINE

Wednesday, June 13, 1951

White domestic vegetable .....	33
White animal fat .....	33
Milk churned pastry .....	30@31
Water churned pastry .....	29@30

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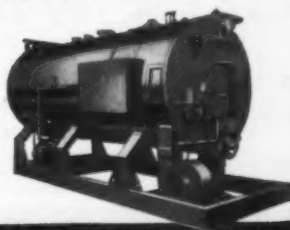
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# HIDES AND SKINS

Calfskins traded late last week just before allocation deadline—Light calfskins 7½@10c lower—Heavies steady—Volume about 72,000—All trading suspended this week—New allocation period begins on June 25.

## CHICAGO

**PACKER HIDES:** Packers are marking time until June 25, opening of the new allocation period, and from the present outlook most of them will still be marking time when this date arrives. Kill has been sharply lower during both of the last two weeks. As this has been particularly true with large packers, it is anticipated that trading in packer hides this next period will be very limited.

Some early estimates indicate that the kill will be so reduced this month that allocations will be in the neighborhood of 50 to 60 per cent, as compared to 70 and 75 per cent for the last two periods. It is also rather evident that the packer portion of this will be less than usual, because the decline in the packer kill has been more pronounced than in the small packer and also in the country markets.

It must also be noted that the clearance in the last allocation period was the most complete to date and that relatively few hides were carried over. In brief, every indication points to a limited trade in packer hides, and a tight supply situation in all types of hides. At the present time leather demand is just fair, so this will alleviate the situation to an extent, but if demand should increase, the problem of both packers and tanners will multiply.

**CALFSKINS AND KIPSKINS:** Last Friday, just 24 hours before the termination of the allocation period, tanners brought the two week stalemate in skin trading to an end by coming into the market. Packers who had loudly professed that they would not sell light skins at big discounts, made a quick change when it became evident that tanners were willing to trade.

By the close Friday about 72,000 skins had been traded: The lights moved at both 72½c and 70c, with price largely dependent on the number of heavy skins included in the package; the heavy skins sold at the full ceiling of 80c.

The volume was thought to be con-

siderably below allocations and it was also thought that, notwithstanding this trading, all packers carried over a sizeable number of skins. The carry-over in heavy skins was not necessary, but packers want to keep some sort of balance in their holdings.

In the small packer and country markets, the market for light skins was even more depressed. The very top points were selling light skins at 70c, about same as packers, but others were moved in the vicinity of 65c. Light skins in the country market were sold at 40c, and possibly lower.

**SMALL PACKER AND WEST COAST:** Although it is generally agreed that the next allocation period will be on a reduced basis, and that all hides will be scarce, there were no indications of a wild scramble to line up hides in the outside markets. There was some interest in evidence for light and special type hides from certain points, but in general tanners appeared content to wait.

As was true in the packer market, clearance of all hides was rather complete in the small packer and country markets, and the recent problem of heavy hides seems to be something of the past. As for supplies, although cattle receipts and kill have been lower so far this month, the decline in the small packer kill has not been as drastic as with the packers. With the cost of cattle a shade lower, basis of compliance buying, the percentage of return on the hides will show a percentage improvement.

**SHEEPSKINS:** Indications of weak-

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## CHICAGO HIDE QUOTATIONS

	PACKER HIDES	
	Week ended June 14, 1951	Previous Week 1950
Nat. str. ....	33 3/4 @ 36 1/4	33 23 1/4 @ 26 1/4
Hvy. Texas	30*	30*
Hvy. butt.	30*	30*
brand'd str.	29 1/2*	29 1/2*
Hvy. Col. str.	29 1/2*	29 1/2*
Ex. light Tex.	37*	37*
str.	33*	33*
Brand'd cows	34*	34*
Hvy. nat. cows	36 3/4	36 3/4
Light cows	24*	24*
Nat. bulls	23*	23*
Brand'd bulls	70-80	80*
Calfskins, Nor.	60*	60*
15/under	57 1/2*	57 1/2*
Kips, Nor.	60*	60*
nat. 15/25	57 1/2*	57 1/2*
Kips, Nor.	57 1/2*	57 1/2*
branded		

## SMALL PACKER HIDES

<b>STEERS AND COWS:</b>	
70 lbs. and over, 26 1/4*	28 1/4*
35-70 lbs. ....	37 1/4*
Bulls 58/over ....	23*
*Heavy averages 70/up selling below ceiling.	
Subtract 1/4¢ from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.	

## SMALL PACKER SKINS

Calfskins under 15 lbs.	72*	72*
Kips, 15/30	51*	51*
Stunks, regular	3.25*	3.25*
Stunks, hairless	90*	90*
*Calfskins under 15 selling below ceilings.		

## SHEEPSKINS, ETC.

Pkr. shearings,	5.50	5.75 @ 6.00	3.00
No. 1...	52 @ 52	52 @ 55a	35
Horsehides,			
untrimd	16.00a	16.00a	11.50 @ 12.00

n—nominal. \*Ceiling price under Regulation 2, Revision 1.

The National Provisioner—June 16, 1951





# LIVESTOCK MARKETS

## Weekly Review

### May Cattle, Calf and Sheep Kill Falls Below 5-Yr. Average

With the exception of hogs, slaughter in all classes of livestock during May declined in comparison with the same month a year ago, according to a report by the U. S. Department of Agriculture. Cattle slaughter dropped to its lowest level for the month since 1948 and calf kill was the smallest since 1946. Excluding the war years of 1943 and 1944, the May hog kill was the largest for the month on record. May sheep and lamb slaughter continued on the decline with the kill in the month falling to its lowest recorded level since 1917.

Although the 985,509 cattle slaughtered during May was 10 per cent above a month earlier and slightly below the 1946-50 average, cattle kill fell 8 per cent below the year-earlier total for the month. The cumulative cattle kill for the first five months of 1950 was 4,892,000 head, 5 per cent below last year and 6 per cent below the five-year average.

A total of 414,100 calves slaughtered in May rose 2 per cent over April, but slumped 17 per cent under the year before and 19 per cent below the average for the month. The 2,074,777 calves slaughtered during the first five months this year dropped 16 per cent beneath the corresponding 1950 total and 21 per cent under the five-year average.

Despite a drop of 1 per cent below a month earlier, May hog kill totaling 4,952,493 head soared 14 per cent over the previous year and 26 per cent above the 1946-50 average. January-May slaughter of 25,801,321 hogs this year was 9 per cent above a year ago and 21 per cent above the five-year average.

Sheep and lamb slaughter totaled

657,235 head in May, showing a slight gain over April but dropping 30 per

cent below May 1950 and 39 per cent under the five-year average for the period. The 3,849,829 sheep and lambs slaughtered during the first five months this year dropped 17 per cent under a year ago and 37 per cent below the average.

Livestock slaughter under federal inspection during May, 1951, by stations, was reported by the U. S. Department of Agriculture as follows:

#### FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1951	1950	
January	1,158,942	1,102,515	
February	887,448	938,975	
March	964,616	1,061,525	
April	894,485	959,089	
May	985,509	1,075,370	
June		1,065,815	
July		1,070,104	
August		1,183,844	
September		1,193,893	
October		1,169,481	
November		1,150,857	
December		1,109,693	

CALVES			
	1951	1950	
January	433,247	405,086	
February	374,435	443,225	
March	447,353	585,673	
April	405,642	408,936	
May	414,100	496,445	
June		484,798	
July		442,721	
August		484,247	
September		488,119	
October		515,199	
November		504,875	
December		445,262	

HOGS			
	1951	1950	
January	6,584,153	5,844,251	
February	4,159,167	4,191,117	
March	5,116,758	5,019,620	
April	4,988,750	4,316,281	
May	4,952,493	4,338,414	
June		4,154,180	
July		5,314,480	
August		5,925,541	
September		4,137,316	
October		5,101,844	
November		6,144,076	
December		6,777,201	

SHEEP AND LAMBS			
	1951	1950	
January	1,067,817	1,077,418	
February	739,863	863,692	
March	738,062	938,830	
April	656,862	833,862	
May	657,235	941,304	
June		1,018,048	
July		959,738	
August		1,076,458	
September		1,062,668	
October		1,090,588	
November		969,295	
December		918,074	

#### - YEAR TO DATE -

	1951	1950
Cattle	4,892,000	5,157,474
Calves	2,074,777	2,484,365
Hogs	25,801,321	23,709,083
Sheep	3,849,829	4,653,884

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	30,706	38,694	201,327	146,921
Baltimore, Phila.	21,276	5,130	129,488	3,101

NORTH CENTRAL				
Cinti., Cleve., Indpls.	38,008	10,973	304,686	12,308
Chicago, Elburn	95,317	23,208	349,316	21,358
St. Paul-Wis. Group <sup>1</sup>	96,804	101,356	384,146	11,940
St. Louis area <sup>2</sup>	39,333	30,442	340,563	14,853
Sioux City	42,158	114	103,304	10,689
Omaha	93,245	1,752	228,493	35,050
Kansas City	48,312	7,611	152,203	29,286
Iowa and S. Minn. <sup>3</sup>	59,535	12,812	858,941	44,649

SOUTHEAST <sup>4</sup>	13,092	9,069	83,573	25
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S. CENTRAL WEST <sup>5</sup>	65,100	8,581	270,335	90,411
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ROCKY MOUNTAIN <sup>6</sup>	40,335	1,502	62,784	26,897
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PACIFIC <sup>7</sup>	75,127	10,607	130,106	112,734
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Total 32 centers	758,348	261,842	3,599,265	560,232
All other stations	227,161	152,258	1,353,228	97,006
Grand Total—May	985,509	414,100	4,952,493	657,235
Grand Total—Apr.	894,485	405,642	4,988,750	656,862
Av. May 5-yr. (1946-50)	983,444	508,903	3,920,516	1,081,810
Total Jan.-May	4,892,000	2,074,777	25,801,321	3,849,829
5-yr. av. (Jan.-May 1946-50)	5,202,380	2,623,588	21,278,109	6,104,801

Other animals slaughtered during May 1951: Horses 29,001, goats 3,618; May 1950: Horses 21,507, goats 1,925.

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla. <sup>6</sup>Fort Worth, Texas. <sup>7</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah. <sup>8</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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- 
- CHEESE WRAPPERS**
- 
- TAMALE WRAPPERS**
- 
- MANY OTHERS**

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 13, were reported by the Production and Marketing Administration as follows:

**HOGS:** (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS & GILTS:

Good & Choice:

120-140 lbs. ....	\$19.00-20.50	\$15.00-19.00	\$.....	\$.....	\$.....
140-160 lbs. ....	20.50-21.50	18.50-21.25	20.00-21.25	20.00-21.50	.....
160-180 lbs. ....	21.50-22.50	21.00-22.25	20.75-22.00	21.25-22.25	.....
180-200 lbs. ....	22.25-22.50	22.00-22.60	21.75-22.25	22.25-22.75	22.75-22.85
200-220 lbs. ....	22.25-22.50	22.25-22.65	22.00-22.35	22.25-22.75	22.75-22.85
220-240 lbs. ....	22.00-22.50	22.25-22.60	22.00-22.25	22.25-22.75	22.75-22.85
240-270 lbs. ....	21.60-22.15	21.75-22.35	21.40-22.00	21.75-22.50	22.00-22.75
270-300 lbs. ....	21.50-21.85	21.25-21.85	20.75-21.65	21.25-22.00	21.25-22.25
300-330 lbs. ....	20.50-21.60	20.60-21.25	20.50-21.25	20.25-21.50	19.75-21.50
330-360 lbs. ....	19.75-20.75	20.25-20.75	20.25-20.75	20.25-21.50	19.75-21.50

Medium:

160-220 lbs. ....	20.00-22.15	19.75-21.50	20.75-21.75	19.50-22.25	.....
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**BOWS:**

Good & Choice:

270-300 lbs. ....	20.00 only	20.25-20.75	19.25-19.75	20.50-21.00	20.00-20.75
300-330 lbs. ....	.....	20.25-20.50	19.25-19.75	20.50-21.00	20.00-20.75
330-360 lbs. ....	19.75-20.00	19.75-20.25	19.00-19.50	20.25-20.75	20.00-20.75
360-400 lbs. ....	19.00-19.75	19.25-20.00	18.75-19.25	19.50-20.25	20.00-20.75

Good:

400-450 lbs. ....	18.75-19.25	18.75-19.50	18.25-19.00	19.00-20.00	18.50-20.25
450-550 lbs. ....	18.00-19.00	18.00-19.00	18.00-18.50	18.25-19.25	18.50-20.25

Medium:

250-500 lbs. ....	17.25-19.50	17.50-19.50	17.50-19.25	17.75-20.75	.....
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### SLAUGHTER CATTLE AND CALVES:

**STEERS:**

Prime:

700-900 lbs. ....	36.00-37.50	36.00-37.75	35.75-37.25	35.50-37.00	35.50-36.50
900-1100 lbs. ....	36.50-38.00	36.50-38.50	36.00-37.75	36.00-37.75	35.75-37.00
1100-1300 lbs. ....	36.50-38.00	37.00-38.75	36.50-38.00	36.50-38.00	36.00-37.50
1300-1500 lbs. ....	37.00-38.50	37.25-38.75	36.75-38.00	36.50-38.00	36.50-37.50

Choice:

700-900 lbs. ....	34.50-36.00	34.00-36.50	33.75-36.00	33.50-36.00	34.00-35.75
900-1100 lbs. ....	34.75-36.50	34.25-37.00	34.50-36.50	33.50-36.50	34.25-36.00
1100-1300 lbs. ....	35.00-36.50	34.50-37.25	34.00-36.75	33.50-36.50	34.50-36.50
1300-1500 lbs. ....	35.00-37.00	34.75-37.25	34.25-36.75	33.75-36.50	35.00-36.50

Good:

700-900 lbs. ....	32.00-34.50	32.00-34.25	31.00-33.75	30.00-33.50	31.00-34.00
900-1100 lbs. ....	32.75-34.00	32.25-34.50	31.25-34.00	30.00-33.50	31.50-34.50
1100-1300 lbs. ....	33.00-35.00	32.50-34.75	31.50-34.00	30.00-33.50	31.50-35.00

Commercial,

all wts. ....	28.50-32.75	29.00-32.50	27.50-31.50	27.00-30.00	27.00-31.50
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Utility, all wts. ....

.....	26.50-28.50	26.50-29.00	24.50-27.50	23.00-27.00	24.00-27.00
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**HEIFERS:**

Prime:

600-800 lbs. ....	36.00-37.50	35.75-37.25	35.00-36.50	35.00-36.25	35.00-36.00
800-1000 lbs. ....	36.50-37.50	36.75-38.25	35.25-37.00	35.00-36.25	35.50-36.50

Choice:

600-800 lbs. ....	34.25-36.00	33.75-36.75	33.25-35.25	32.50-35.00	33.00-35.00
800-1000 lbs. ....	34.75-36.50	34.00-36.75	33.50-35.25	32.50-35.00	33.50-35.50

Good:

500-700 lbs. ....	31.50-34.25	31.75-34.00	30.75-33.50	30.00-32.50	31.00-33.00
700-900 lbs. ....	32.00-34.75	32.00-34.00	30.75-33.50	30.00-32.50	31.50-33.50

Commercial,

all wts. ....	28.00-32.00	28.50-32.00	27.00-30.75	26.50-30.00	26.50-31.50
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Utility, all wts. ....

.....	25.50-28.00	26.00-28.50	24.00-27.00	24.50-26.50	23.00-26.50
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**COWS (All Weights):**

Commercial ....	26.00-29.00	27.75-31.00	26.25-28.50	26.50-29.00	26.50-29.50
Utility ....	23.00-26.00	23.25-28.00	23.00-26.25	22.00-26.50	22.00-26.50
Can. & cut. ....	17.50-23.00	19.50-24.00	18.00-23.00	18.00-22.00	17.00-22.50

**BULLS (Yrln. Excl.) All Weights:**

Good ....	.....	31.00-32.00	.....	.....	29.00-30.00
Commercial ....	28.00-30.00	30.50-32.00	28.00-30.00	29.00-30.50	28.50-29.50
Utility ....	26.00-28.00	27.00-30.50	26.00-28.00	26.00-29.00	26.50-28.50
Cutter ....	23.00-26.00	24.50-27.00	22.50-26.00	23.00-26.00	22.00-26.50

**VEALERS (All Weights):**

Choice & prime ....	37.00-40.00	36.00-38.00	33.00-39.00	35.00-39.00	.....
Com'l & good ....	28.00-37.00	33.00-38.00	31.00-36.00	27.00-33.00	28.00-35.00

**CALVES (500 Lbs. Down):**

Choice & prime ....	33.00-36.00	33.00-38.50	34.00-37.00	30.00-36.00	32.00-36.00
Com'l & good ....	28.00-33.00	29.00-34.00	30.00-34.00	26.00-30.00	28.00-32.00

### SHEEP AND LAMBS:

**SPRING LAMBS:**

Choice & prime*	33.00-34.00	32.00-33.00	33.00-34.50	33.50-34.50	.....
Good & choice*	31.50-33.00	31.00-32.00	31.00-33.00	32.50-33.50	.....

**LAMBS (Shorn) 105 Lbs. Down:**

Choice & prime*	30.50-32.50	31.00-32.00	30.00-32.00	31.50-32.50	32.00-33.00
Good & choice*	28.00-31.00	30.00-31.00	28.50-30.00	29.50-32.00	30.00-31.75

**EWES (Shorn):**

Good & choice*	15.00-17.00	.....	15.00-18.00	15.00-17.50	17.00-18.50
Cull & utility...	10.00-15.00	.....	9.00-14.50	12.00-15.00	10.00-16.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended June 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B Dressed	LAMBS Gr. A Handyweights
Toronto .....	\$33.25	\$37.50	\$35.35	\$45.00
Montreal .....	32.25	36.15	36.12	.....
Winnipeg .....	32.50	35.91	32.43	36.00
Calgary .....	33.67	37.58	34.65	29.73
Edmonton .....	32.45	38.90	35.20	34.65
Lethbridge .....	31.95	.....	34.72	.....
Pr. Albert .....	32.30	34.30	32.10	31.00
Moose Jaw .....	31.50	34.50	32.10	.....
Saskatoon .....	31.50	35.25	32.10	.....
Regina .....	30.50	35.50	32.10	.....
Vancouver .....	32.00	36.00	35.85	.....

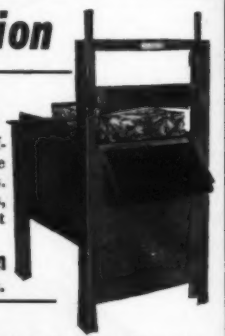
\*Dominion government premiums not included.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 9.

### CATTLE

	Week ended	Prev. week	Cor.
Chicago	7,980	15,219	19,547
Chicago City	5,536	10,433	11,814
Omaha	11,316	18,271	19,718
E. St. Louis	5,295	7,555	5,533
St. Joseph	2,386	5,589	6,092
St. Paul	5,886	8,488	9,328
Wichita	1,359	1,977	2,902
New York & Jersey City	6,033	6,215	6,445
Okl. City	1,349	2,181	3,390
Cincinnati	2,478	3,146	3,510
Denver	5,363	7,171	8,060
St. Paul	5,794	9,275	13,006
Milwaukee	1,819	2,421	3,900
Total	62,557	97,941	113,944

### HOGS

Chicago	43,962	35,149	36,510
Kansas City	13,599	13,814	11,969
Omaha	43,796	35,433	39,913
E. St. Louis	38,437	34,880	29,359
St. Joseph	30,220	32,963	25,923
St. Paul	24,352	29,874	27,038
Wichita	8,991	7,835	2,902
New York & Jersey City	45,482	41,652	36,743
Okl. City	13,719	11,363	10,078
Cincinnati	15,299	12,316	12,012
Denver	13,490	9,043	13,593
St. Paul	31,520	25,434	32,331
Milwaukee	5,290	5,066	6,010
Total	329,017	294,822	284,081

### SHEEP

Chicago	2,732	2,366	2,936
Kansas City	8,273	5,872	12,459
Omaha	6,679	8,811	5,893
E. St. Louis	2,337	1,418	6,208
St. Joseph	6,998	2,579	6,632
St. Paul	2,968	1,552	2,658
Wichita	3,419	2,710	2,991
New York & Jersey City	37,584	30,938	33,917
Okl. City	3,972	2,952	5,308
Cincinnati	520	581	1,325
Denver	4,275	2,108	7,952
St. Paul	658	702	1,003
Milwaukee	194	221	286
Total	80,599	60,790	89,596

\*Cattle and calves.  
\*Federally inspected slaughter, including directs.  
\*Stockyards sales for local slaughter.  
\*Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada, week ended June 2:

### CATTLE

	Wk. Ended June 2	Same Wk. Last Yr.
Western Canada	11,119	10,280
Eastern Canada	13,097	12,570
Total	24,216	22,850

### HOGS

Western Canada	28,614	31,370
Eastern Canada	27,910	28,535
Total	56,524	60,905

### SHEEP

Western Canada	512	638
Eastern Canada	818	1,598
Total	1,330	2,236

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended June 9:

	Cattle	Calves	Hogs	Sheep
Salable	177	1,511	1,032	137
Total (incl. directs)	2,622	3,915	21,939	21,869
Previous week:				
Salable	190	581	785	33
Total (incl. directs)	3,328	3,312	23,073	17,112

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,800	825	2,500	775
S. Portland	780	360	200	1,515
S. Francisco	1,375	80	1,825	9,375

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Animal Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 7	1,653	271	11,630	474
June 8	742	243	9,504	87
June 9	268	90	5,952	16
June 11	7,166	469	15,620	2,020
June 12	5,434	316	12,230	1,046
June 13	8,000	300	12,000	1,300
June 14	2,600	200	11,500	300

\*Week so far... 22,200 1,285 51,350 4,600  
Wk. ago... 20,716 1,330 61,127 3,908  
1950... 24,677 1,691 49,180 6,348  
1949... 28,174 3,857 46,544 5,304  
\*Including 177 cattle, 11,082 hogs and 2,001 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 7	1,579	40	1,192	61
June 8	1,205	...	1,964	20
June 9	215	3	413	...
June 11	3,085	...	2,146	221
June 12	3,863	...	2,624	16
June 13	3,500	100	800	300
June 14	1,600	...	1,200	100

Week so far... 11,948 158 6,770 637  
Wk. ago... 11,310 213 6,692 344  
1950... 7,882 151 5,419 353  
1949... 7,736 83 3,271 197

### JUNE RECEIPTS

	1951	1950
Cattle	96,125	60,414
Calves	3,349	4,893
Hogs	150,286	130,861
Sheep	9,133	15,481

### JUNE SHIPMENTS

	1951	1950
Cattle	25,345	20,028
Hogs	18,250	16,900
Sheep	1,375	1,134

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 14:

	Week ended	Week ended
Packers' purch.	37,206	46,545
Shippers' purch.	11,083	8,908
Total	48,289	55,453

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, June 14, were reported as shown in the table below:

### CATTLE:

Steers, good	\$35.35 only
Steers, com'l & low gd.	\$32.75 only
Cows, utility	24.50@28.50
Cows, can. & cut.	20.00@21.00
Bulls, ut. & com'l	27.00@34.00

### VEALERS:

Commercial & ch.	\$31.00@37.00
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### HOGS:

Gd. & ch., 220-250	\$23.00@23.25
Sows, med. to ch.	16.00@18.00

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, June 14, were as follows:

### CATTLE:

Steers, ch. & prime	\$36.75 only
Steers, high gd. to prime	35.50@36.35
Steers, com'l to low gd.	28.50@33.75
Heifers, com'l	26.00@29.50
Cows, commercial	27.50 only
Cows, utility	25.00@27.00
Cows, can. & cut.	20.00@25.00
Bulls, commercial	28.00@32.00
Bulls, utility	25.50@27.00

### CALVES:

Vealers, choice and prime	\$38.00@40.00
Commercial & good	30.00@38.00
Cull & utility	23.00@30.00

### HOGS:

Gd. & ch., 170-230	\$23.00@23.75
Sows, 400/down	19.50@20.00

### SPRING LAMBS:

Ch. & prime	\$35.00 only
-------------	--------------

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 9, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 7,886 hogs; Swift, 773 hogs; Wilson, 4,083 hogs; Agar, 8,777 hogs; Shippers, 9,079 hogs; Others, 21,903 hogs.

Total, 7,980 cattle; 1,382 calves; 53,041 hogs; 2,732 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	345	220	4,090	1,146
Cudahy	352	130	1,042	684
Swift	633	272	3,886	3,097
Wilson	720	3	3,311	...
Others	2,635	31	6,311	3,346
Total	4,885	651	15,899	8,273

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	2,497	10,929	950	...
Cudahy	1,607	8,586	1,468	...
Swift	2,228	8,038	4,029	...
Wilson	2,168	5,875	427	...
Cornhusker	534	...	...	...
Eagle	21	...	...	...
Gr. Omaha	154	...	...	...
Hoffman	76	...	...	...
Rothschild	404	...	...	...
Robt.	524	...	...	...
Kingman	935	...	...	...
Merchants	54	...	...	...
Midwest	76	...	...	...
Omaha	316	...	...	...
Others	415	12,971	...	...
Total	12,004	46,399	6,883	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	461	1,451	7,365	1,065
Swift	436	2,771	11,264	1,272
Hunter	176	...	10,926	...
Wilson	...	...	2,439	...
Krey	...	...	3,448	...
Laclede	...	...	1,351	...
Reloff	...	...	944	...
Total	1,073	4,222	38,137	2,337

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	604	89	11,745	5,223
Armour	440	151	12,521	506
Others	2,193	207	9,290	3,876
Total	3,237	447	33,565	9,005

Does not include 5,474 hogs and 1,293 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,310	3	10,461	312
Cudahy	2,424	...	10,556	449
Swift	2,313	1	2,596	834
Others	218	...	15,047	460
Shippers	7,303	...	...	...
Total	13,568	4	38,060	1,995

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	202	103	4,783	3,419
Guggenheim	96	...	...	...
Osterlag	13	...	9	...
Dold	13	...	627	...
Sunflower	12	...	38	...
Excel	314	...	...	...
Others	449	...	535	626
Total	1,090	103	5,902	4,045

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	401	101	2,097	1,178
Wilson	150	140	1,994	1,100
Others	93	...	974	...
Total	644	241	5,095	2,278

Does not include 201 cattle, 263 calves, 3,714 hogs and 1,694 sheep bought direct.

### DENVER

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

<b>STEER AND HEIFER:</b> Carcasses		<b>BEEF CURED:</b>	
Week ending June 9, 1951	13,196	Week ending June 9, 1951	19,253
Week previous	7,563	Week previous	135
Same week year ago	15,060	Same week year ago	11,562
<b>COW:</b>		<b>PORK CURED AND SMOKED:</b>	
Week ending June 9, 1951	1,543	Week ending June 9, 1951	748,354
Week previous	1,002	Week previous	727,340
Same week year ago	2,209	Same week year ago	898,682
<b>BULL:</b>		<b>LARD AND PORK FATS:</b>	
Week ending June 9, 1951	398	Week ending June 9, 1951	29,740
Week previous	433	Week previous	172,079
Same week year ago	539	Same week year ago	179,004
<b>VEAL:</b>		<b>LOCAL SLAUGHTER</b>	
Week ending June 9, 1951	12,391	<b>CATTLE:</b>	
Week previous	8,819	Week ending June 9, 1951	6,033
Same week year ago	15,384	Week previous	6,215
<b>LAMBS:</b>		Same week year ago	6,445
Week ending June 9, 1951	12,184	<b>CALVES:</b>	
Week previous	15,921	Week ending June 9, 1951	10,556
Same week year ago	41,615	Week previous	12,028
<b>MUTTON:</b>		Same week year ago	12,028
Week ending June 9, 1951	720	<b>HOGS:</b>	
Week previous	705	Week ending June 9, 1951	45,482
Same week year ago	2,815	Week previous	41,652
<b>HOG AND PIG:</b>		Same week year ago	36,743
Week ending June 9, 1951	18,754	<b>SHEEP:</b>	
Week previous	10,151	Week ending June 9, 1951	37,584
Same week year ago	12,466	Week previous	30,938
<b>PORK CUTS:</b> Pounds		Same week year ago	33,953
Week ending June 9, 1951	1,596,030	<b>COUNTRY DRESSED MEATS</b>	
Week previous	2,123,979	<b>VEAL:</b>	
Same week year ago	2,139,510	Week ending June 9, 1951	3,691
<b>BEEF CUTS:</b>		Week previous	2,895
Week ending June 9, 1951	45,394	Same week year ago	4,460
Week previous	493,382	<b>HOGS:</b>	
Same week year ago	223,824	Week ending June 9, 1951	5
<b>VEAL AND CALF CUTS:</b>		Week previous	2
Week ending June 9, 1951	64,452	Same week year ago	16
Week previous	15,004	<b>LAMB AND MUTTON:</b>	
Same week year ago	15,004	Week ending June 9, 1951	28
<b>LAMB AND MUTTON CUTS:</b>		Week previous	51
Week ending June 9, 1951	24,196	Same week year ago	84
Week previous	9,192	†Incomplete:	
Same week year ago	9,835		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 9 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	6,033	10,856	45,482	37,584
Baltimore, Philadelphia	3,706	1,368	27,721	784
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	6,785	5,097	65,515	2,561
Chicago Area	9,514	5,962	83,614	9,921
St. Paul-Wisc. Group	11,738	17,854	101,112	1,891
St. Louis Area	4,582	8,843	77,062	5,698
Sioux City	6,597	14	30,965	2,682
Omaha	13,272	267	63,556	8,410
Kansas City	5,373	2,362	85,928	7,560
Iowa and So. Minn.	6,808	3,769	212,810	9,978
<b>SOUTHEAST</b>	2,484	2,735	16,828	
<b>SOUTH CENTRAL WEST</b>	7,310	2,834	70,019	27,642
<b>ROCKY MOUNTAIN</b>	7,160	313	26,081	6,533
<b>PACIFIC</b>	17,482	1,361	31,650	25,964
Grand Total	108,850	63,525	891,371	147,126
Total week ago	154,881	52,201	738,735	130,248
Total same week last year	180,512	73,385	716,014	190,132

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: April, 1951—Cattle, 76.9; calves, 61.6; hogs, 74.4; sheep and lambs, 84.4.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 8:

	Cattle	Calves	Hogs
Week ending June 8	1,035	731	7,046
Week previous	1,371	624	6,419
Corresponding week last year	1,747	1,122	6,964

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## CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

### HELP WANTED

**SAUSAGE MAKER:** Experienced and capable, good working conditions and good pay to right party. Federally inspected plant located in Northwest. Write qualifications and include full experience for past eight years. W-234, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**COMPETENT CASING MAN** in Ohio River City. Must have full knowledge of Grading and Selecting. Give previous experience, references, and salary desired in first letter. W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ASSISTANT SAUSAGE MAKER:** Midwest Packing Plant. Good salary, company benefits. Permanent. Must be able to relocate. Write full particulars. W-224, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Experienced butchers for slaughtering of cattle, hogs and sheep in modern plant. State age and experience. P.O. Box 1358—Albuquerque, N. M.

**HIGH CLASS HOG CUTTING AND KILLING FOREMAN** in Ohio River City. W-232, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT WANTED

WANTED: 500g stuffer, model 43B silent cutter, and an 80002 grinder. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

### BUSINESS OPPORTUNITIES

**CONTROLLING STOCK** for sale in corporation operating modern Packing Plant. Good quotas. Sales, earnings above average. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### FOR SALE

Horse meat, frozen, slack barrels. In limited quantities.

**Evans Industries, Inc.**

P. O. Box 428  
Marion, Indiana

For Sale: 50 galvanized metal standard sized bacon boxes with lids, in good condition. \$25.00 per box F.O.B. Canton. FS-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

For Sale: U.S. Inspected Horse Meat, 40,0002 frozen boneless Horse meat, Packed 50% in a box. Mid-West Meat Packers  
P. O. Box 567, Columbus 16, Ohio

### WANTED IMMEDIATELY

Full time partner in going concern. Wholesale and retail meats, super market and sausage kitchen, plus slaughtering plant with sufficient quota for operation. Prefer man to manage slaughter plant. Must have \$30,000.00 to invest. For more information Write:

**SEYMOUR ROTHSTEIN**  
255 Concord Street  
ST. PAUL 7, MINN.

### BUSINESS OPPORTUNITIES

#### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

**M & M Publishing Co.**

P. O. Box 6669 Los Angeles 22, Calif.

### FOR SALE

Large well established eastern business in the heart of large urban population. Capacity 500,000 lbs. manufactured product, 800 cattle, 6,000 hogs, 500 calves, 500 lambs per week. Excellent livestock quotas. Terms can be arranged. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—issued Regularly.

### Sausage & Smokehouse Equipment

3824—SILENT CUTTERS: (2) Boss #100, 1-1 yr. old.....	\$4600.00
1-2 yrs. old.....	4400.00
3531—SILENT CUTTERS: (2) Buffalo 70-B, 8002 cap. 5005 per hr. ....	2200.00
3821—SILENT CUTTER: Boss 50-A, 2705 cap. with 2 sets knives, 25 HP. motor and unloader.....	2100.00
3749—SILENT CUTTER: Buffalo #27 with 3 HP. motor.....	275.00
3224—COMBINATION SILENT CUTTER & SLICER: Buffalo # 107, 2 HP. motor, 21" bowl, approx. 10 yrs. old, excellent cond.....	350.00
3657—PATYMER: Hydra Electric motor, extra plates, approx. 3 1/2 yrs. old, excellent cond.....	390.00
3386—MEAT CUBING MACHINES: (3) Suitable for boned chicken, meat or fish, cap. 5005 per hr. ....	335.00
3416—MIXER: Buffalo #3, motor drive, 7002 cap., less motor.....	750.00
3613—MIXER: Globe 2002 cap. with 2 HP. motor, excellent cond.....	545.00
3710—MIXER: Buffalo #2, 4002 cap., belt driven.....	225.00
3683—GRINDER: Cleveland Kleen-Kut #7-E, purchased new 2 yrs. ago, used only 2 months, like new.....	750.00
3761—BACON SKINER: Townsend #27-A, with 1 HP. motor, approx. 1 yr. old.....	725.00
3637—SLICER: U. S. #150-B, with stand, used only 2 months, like new.....	850.00
3816—BRINE INJECTOR: Automatic with motor, excellent cond.....	750.00
3382—FLAKE ICER: York DER 10, 1 ton cap.....	1000.00
3753—SMOKEHOUSE: Koch Electric (NEW—ORIGINAL GUARANTEE) 49 1/2" lg., 37" wd., 8 1/2" high.....	425.00
3722—BAKE OVEN: Globe Revolving, 96 loaf cap., excellent cond.....	650.00
3829—BAKE OVEN: Crandall-Petee. Re- volving, 108 loaf cap., gas fired, motor driven.....	875.00
2600—HAM MOLD PRESS: Adelmann.....	130.00
3501—SMOKESTICK WASHER: With 1 HP. motor.....	375.00
3494—SMOKESTICKS: (2000) Stainless Steel, 48" length, like new cond., ea.....	.70
3583—BACON CURING BOXES: (50) Anco. Galv. with reconditioned lids.....	25.00
3653—LOAF MOLDS: (50) 5" Stainless Steel, Best & Donovan, like new, ea.....	2.50
3807—MOLDS: (10) (NEW) Aluminum, 10 1/2 x 5 1/4".....	7.00

### Lard & Rendering

3799—HYDRAULIC PRESS: Anco. #614, 300 Ton, late style, 20"x36" curb, with electric motor driven pump, valves, piping etc., excellent cond.,	\$4250.00
3797—HYDRAULIC PRESS: Anco. #614, 300 Ton, 20"x36" curb, steam driven pump with plates, piping & fittings.	3750.00
3317—HABER-WASHER: Dupps #3 com- bination, 30"x12" cyl. with 15 HP. motor & starter, spare parts, used only 1 yr., guaranteed cond.....	2250.00
3181—HABER-WASHER: Anco. Extra Combination, 30"x10" cyl. with 10 HP. motor & starter, spare parts, guaranteed cond.....	1675.00
1729—HAMMERMILLS: (2) Jay Bee #2 UX with 25 HP. motors & starters and augers.....	950.00
3424—LARD KETTLE: Koch, gas fired, with burner, 75 gal. cap.....	295.00
3427—KETTLES: (2) Cast Iron with agi- tators, 125 gal. cap., belt driven, ea.....	375.00
3775—FLOOR CRANE: Canton Portable, 50002 lifting cap., excellent cond...	325.00

### DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CLiffside 4-6900

## BARLANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

The National Provisioner—June 16, 1951

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\$4.00; additional words 20c each. "Position  
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75c extra. Listing advertisements 75c per line.  
Displayed, \$8.25 per inch. Contract rates on  
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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

### EQUIPMENT FOR SALE

#### MEAT PACKERS—ATTENTION!

##### RENDERING EQUIPMENT

- 1—Boss 300 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Nell 5' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.

##### STEAM JACKETED KETTLES

- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 29—60, 75 & 80 gal. S/S clad.
- 60—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 5—Vertical Steel 9500 gal. closed, agit.

##### OTHER SELECTED ITEMS

- 72—Aluminum Storage tanks 200 to 800 gals.
  - 1—Sperry 30" P & F Aluminum Filter Press.
  - 1—Self-Adjusting Carton Gluer-Sealer.
  - 1—Davenport #3A Dewaterer, motor driven.
- Used and rebuilt Anderson Expellers, all sizes  
Send us your inquiries

##### WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 38, N. Y.  
Phone: BArcley 7-0000

Available: 2-36"x14" Vilter Condensers, Capacity  
225 tons, guaranteed good condition, \$2,000.00  
each; 2-5x10 Boss Cookers, 8,000 lbs. Capacity.  
One available at once, \$1,500.00 each.  
Le Bron Electric, Omaha, Nebraska

For Sale: Small meat packing Plant doing good  
business, excellent location in the heart of the  
livestock buying area. The only plant located in  
town of 20,000 population. Priced right for quick  
sale.

B. C. Hudson P.O. Box 223 Poplar Bluff, Mo.

For Sale: 1-8x5 Dry Rendering Cooker, Good  
Shape, Reasonable. For information Write W-238,  
THE NATIONAL PROVISIONER, 15 W. Huron  
St., Chicago 10, Ill.

#### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pit-  
tock and Associates, Glen Riddle, Pennsylvania.

### PLANTS FOR SALE

#### Packing Plant and Market

##### Wholesale—Retail

Killing and Cutting plant near town, Processing  
and Retail at In-Town Location. . . Capacity 200  
Cattle and 500 Hogs per month, Volume about  
85,000 Lbs. per Month. Average inventory of  
\$25,000.00 turns 3 to 4 times per month, 25%  
gross thru retail store. Gross receipt \$60,000.00  
month. Nets around \$25,000.00 a year.  
PRICE \$52,500.00 Plus inventory. Not less than  
\$15,000.00 down Plus inventory, balance on terms  
at 4%.

#### HUNTSEBERGER-BRICKER CO.

First National Bank Bldg.  
Box 1746 — Phone 4700  
Great Falls, Montana

#### CEMENT BLOCK PACKING PLANT

Well equipped, everything new in last five years.  
Modern house, feed lot and barn on seven acres of  
ground, well located. Average kill per week 150  
hogs, 50 cattle. Can handle considerably more.  
For further information write

#### FS-171, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

### USE NATIONAL PROVISIONER CLASSIFIEDS

### PLANTS FOR SALE

#### FOR SALE OR LEASE

Texas beef and pork plant, with com-  
plete sausage kitchen and rendering  
plant, built for federal inspection.

Situated in cattle country. Leading the  
field in serving population of 300,000  
within 50 mile radius of plant.

Modern brick and tile building. Owner  
retiring on account of other interests.

#### FS-179, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

#### SACRIFICE

##### RENDERING PLANT

#### MACHINERY — FULL EQUIPMENT

INCLUDES two 5,000 gallon wet cookers, dryer,  
compressor, boiler, elevator, etc. at fraction of  
replacement cost. Sale forced by city's objection  
to operation of plant because of nearness to city.  
For quick sale, \$3,700.00. ACT QUICKLY. Contact

#### JOHN WHEELER

Phone: Main 3494 Garden City, Kansas

#### FOR SALE OR LEASE

Retail meat market in large super market, also  
wholesale abattoir and excellent established busi-  
ness. Owner retiring on account of age, \$30,000.00  
cash, balance on easy terms.

#### EBERLICH'S ABATTOIR

P.O. Box 775 Hendersonville, N. C.

#### MEAT PLANT FOR SALE

Doing good Pork business in Philadelphia. Killing  
350 Hogs, Small Processing. Has good building  
and equipment. Low overhead, operating profitably.  
Apply to CHAS. ABRAMS, 68 N. Second St.,  
Walnut 2-2218, Philadelphia 6, Pa.

### POSITION WANTED

#### ATTENTION — WEST COAST PACKERS

Available, Experienced Operator with a proven  
record as Manager and Superintendent. Considered  
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# ADVERTISERS

*in this issue of THE NATIONAL PROVISIONER*



Adler Company, The.....	26
Allbright-Nell Co., The.....	Third Cover
American Hair & Felt Co.....	15
Ames Iron Works.....	43
Arkell Safety Bag Co.....	4
Armour and Company.....	23
Barliant & Company.....	44, 51
Batavia Body Company, Inc.....	5
Cannon, H. P., & Son, Inc.....	32
Cincinnati Butchers' Supply Co., The.....	16
Cincinnati Cotton Products Co.....	31
Cleveland Cotton Products Co.....	27
Daniels Manufacturing Company.....	35
Diamond Iron Works, Inc.....	37
Far-Superior.....	45
Felin, John J., & Co., Inc.....	52
First Spice Mixing Co.....	36
Fowler Casing Co., Ltd., The.....	35
French Oil Mill Machinery Company, The.....	34
Gaylord Container Corporation.....	29
General Machinery Corporation.....	48
Globe Company, The.....	6
Griffith Laboratories, Inc., The.....	3
Gwaltney, P. D., Jr., & Co., Inc.....	35
Ham Boiler Corporation.....	40
Howe Ice Machine Company.....	38
Hygrade Food Products Corp.....	48
International Salt Company, Inc.....	14
James, E. G., Company.....	34
Kahn's, E., Sons Co., The.....	48
Kennett-Murray Livestock Buying Service.....	46
Koch Supplies.....	37
Krey Packing Co.....	34
Levi, Berth. & Co., Inc.....	45
Mayer, H. J., & Sons Co., Inc.....	33
McMurray, L. H., Inc.....	52
Midland Paint & Varnish Co.....	40
Milprint, Inc.....	Insert 11
Mitts & Merrill.....	30
Omaha Packing Co.....	Fourth Cover
Ottinger Machine Company.....	34
Paterson Parchment Paper Company.....	19
Powers Regulator Co., The.....	43
Rath Packing Co., The.....	52
Reynolds Electric Company.....	34
Sawyer, H. M., & Son Co., The.....	39
Smith, H. P., Paper Co.....	30
Smith's, John E., Sons Company.....	Second Cover
Sparks, H. L., & Company.....	46
Speco, Inc.....	31
Stedman Foundry & Machine Company, Inc.....	42
Superior Packing Co.....	52
Townsend Engineering Company.....	21
Transparent Package Company.....	First Cover
United Cork Companies.....	30
Vegetable Juices, Inc.....	35
Viking Corporation, The.....	24
Weiler, Jack & Co.....	44
West Carrollton Parchment Co.....	47
Wilson & Co., Inc.....	12
Worthington Pump and Machinery Corporation.....	41

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26  
Cover  
15  
43  
4  
23

44, 51  
5

32  
16  
31  
27

35  
37

45  
52  
36  
35  
34

29  
48  
6  
3  
35

40  
38  
40

14  
34

48  
46  
37  
34

45

33  
52  
40  
11  
30

Cover  
34

19  
43

52  
34

39  
30

Cover  
46

31  
42  
52

21  
Cover

30

35  
24

44  
47

12

41

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